

# Imperial AIPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **88**
- SRM **10.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (76.9%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (5.5%)	79 %	10
Grain	Briess - Carapils Malt	0.5 kg (5.5%)	74 %	3
Grain	Carabohemian	0.4 kg (4.4%)	75 %	170
Grain	Płatki pszeniczne	0.3 kg (3.3%)	85 %	3
Grain	Jęczmień niesłodowany	0.4 kg (4.4%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.55 %
Boil	Chinook	15 g	60 min	12 %
Boil	Zythos	30 g	20 min	9 %
Boil	Sorachi Ace	30 g	20 min	9 %
Boil	Chinook	15 g	20 min	12 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Amarillo	30 g	0 min	9.5 %

Whirlpool	Cashmere	30 g	0 min	6 %
Dry Hop	Cashmire	60 g	4 day(s)	9 %
Dry Hop	Amarillo	60 g	4 day(s)	9.5 %
Dry Hop	Sybilla	30 g	4 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Us - 05	Ale	Slant	300 ml	fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	10 min