

# Imperial AIPA

---

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **57**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (50%)	79 %	6
Grain	Strzegom Golden Ale	2 kg (20%)	80 %	10
Grain	Płatki owsiane	0.5 kg (5%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (5%)	80 %	4
Grain	Bestmalz Red X	1 kg (10%)	79 %	30
Grain	Strzegom Wiedeński	1 kg (10%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.8 %
Boil	Lemon drop	20 g	15 min	4.6 %
Whirlpool	Apollo	25 g	10 min	17 %
Whirlpool	Nelson Sauvín	25 g	10 min	11 %
Whirlpool	Lemon drop	50 g	10 min	4.6 %