

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 % |