

# Imperial AIPA

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- Gravity **19.4 BLG**
- ABV ---
- IBU **111**
- SRM **7.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	22
Grain	Briess - Carapils Malt	0.5 kg (6.7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	50 g	60 min	17 %
Boil	Summit	25 g	30 min	17 %
Boil	Summit	25 g	10 min	17 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Dry Hop	Centennial	40 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- Temperatura zacierania przez zagapienie skoczyła do 75' po 15 minutach zacierania... Piwo może wyjść słodkie... przy zlanii na cichą blg 5.  
*Feb 8, 2016, 2:23 PM*