

IMPERIAL AIPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **108**
- SRM **5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **22 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3.4 kg (42.5%) | 81 % | 4 |
| Grain | Pilzński | 3 kg (37.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (10%) | 85 % | 3 |
| Grain | Pszeniczny | 0.8 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Mosaic | 50 g | 20 min | 10 % |
| Boil | Citra | 50 g | 20 min | 13.5 % |
| Boil | Mosaic | 50 g | 7 min | 10 % |
| Boil | Citra | 50 g | 7 min | 12 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 100 g | 5 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Fining | mech | 5 g | Boil | 15 min |
| Water Agent | gips | 8 g | Mash | 60 min |

Notes

- Fermentacja w 16-17 stopniach.
Dec 3, 2017, 3:06 PM