

# Imperial AIPA

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **42**
- SRM **9.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **582 liter(s)**
- Trub loss **1 %**
- Size with trub loss **587.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **611.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.32 liter(s) / kg**
- Mash size **450.1 liter(s)**
- Total mash volume **644.1 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **450.1 liter(s)** of strike water to **62.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **355.3 liter(s)** of **76C** water or to achieve **611.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	160 kg (82.5%)	85 %	7
Grain	Munich Malt	25 kg (12.9%)	80 %	18
Grain	Weyermann Caramunich 3	6 kg (3.1%)	76 %	150
Grain	Weyermann - Acidulated Malt	3 kg (1.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	744 g	60 min	12.9 %
Boil	Chinook	227 g	30 min	12.8 %
Boil	Citra	141 g	20 min	12.3 %
Dry Hop	Citra	500 g	5 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	500 g	Fermentis
--------------	-----	-----	-------	-----------