

# Imperial AIPA

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- Gravity **18.8 BLG**
- ABV ---
- IBU **114**
- SRM **8.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (70.6%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (11.8%)	79 %	16
Grain	Caraamber	0.5 kg (5.9%)	75 %	59
Grain	Pszeniczny	1 kg (11.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Boil	Chinook	50 g	60 min	13 %
Boil	Mosaic	25 g	30 min	10 %
Boil	Citra	25 g	30 min	12 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Aroma (end of boil)	Citra	25 g	0 min	12 %

Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Citra	25 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- DROŻDŻĘ SUCHĘ ZE STARTERA LUB GĘSTWA Z LEKKIEGO NP. APA  
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