IMPERIAL AIPA

- Gravity **20 BLG**
- ABV **---**
- 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	Pilzneński	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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

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