

# IBIPA- Emperor

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **53**
- SRM **5.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **75C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.52 kg (50%)	81 %	4
Grain	Pszeniczny	3.62 kg (40%)	85 %	4
Grain	Płatki owsiane	0.905 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Waimea	100 g	15 min	14 %
Dry Hop	WAI-ITI	100 g	4 day(s)	4.1 %
Dry Hop	Waimea	50 g	4 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lochristi Brettanomyces Blend THE YEAST BAY	Ale	Slant	250 ml	---

## Notes

- <https://www.piwo.org/forums/topic/14390-alderaan-brewery/page/13/?tab=comments#comment-494492>  
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