

IBIPA- Emperor

- 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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