

# imperial aipa

- Gravity **20 BLG**
- ABV ---
- IBU **107**
- SRM **14.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (92.1%)	79 %	6
Grain	Aromatic Malt	0.2 kg (2.6%)	78 %	51
Grain	Strzegom Karmel 150	0.4 kg (5.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	13 %
Boil	Citra	35 g	30 min	12 %
Boil	Centennial	35 g	30 min	10.5 %
Boil	Mosaic	35 g	10 min	10 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	Fermentis