

Imperial AIPA 1(3)

- Gravity **16 BLG**
- ABV ---
- IBU **102**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (75.2%)	79 %	6
Grain	Pszeniczny	0.8 kg (12%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.5%)	79 %	10
Grain	Carahell	0.35 kg (5.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16.1 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Chinook	10 g	30 min	13 %
Aroma (end of boil)	Citra	10 g	15 min	13.5 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Citra	20 g	5 min	13.5 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

Dry Hop	Citra	35 g	4 day(s)	13.5 %
Dry Hop	Mosaic	7 g	4 day(s)	10 %
Dry Hop	Chinook	6 g	4 day(s)	13 %
Dry Hop	Cascade	10 g	4 day(s)	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min
Fining	Żelatyna spożywcza	4 g	Secondary	3 day(s)