

# imperipa

- Gravity **18.4 BLG**
- ABV ---
- IBU **45**
- SRM **9.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (88.2%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (5.9%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (5.9%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	50 min	12 %
Aroma (end of boil)	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Dry Hop	citra	15 g	7 day(s)	12 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis