

## 121 Imperial AIPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **60**
- SRM **5.8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (70.6%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (17.6%)	79 %	10
Grain	Bestmalz Carmel Pils	0.5 kg (5.9%)	75 %	5
Grain	Strzegom Pszeniczny	0.5 kg (5.9%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	60 min	14.7 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Citra	20 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---