

# Chili Imperial Aipa

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **52**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **8 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (86.7%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	30 g	5 min	4 %
First Wort	Ahtanum	20 g	5 min	5 %
Boil	Ahtanum	10 g	75 min	5 %
Boil	Cascade	30 g	75 min	6 %
Aroma (end of boil)	Citra	30 g	90 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Papryka Chili suszoka kruszona	80 g	Secondary	4 day(s)