

Farmhouse Imperial AIPA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **72**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (48.4%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (16.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (16.1%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.1%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.2 kg (3.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 28 g | 60 min | 12 % |
| Boil | Simcoe | 27 g | 35 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Dry Hop | Simcoe | 100 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 150 ml | FM |