

# 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  |