

# 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