

# Imperjal ajpa ajpa

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **113**
- SRM **9.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (76.9%)	80 %	8
Grain	Viking Wheat Malt	1.4 kg (15.4%)	83 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.5%)	73 %	120
Sugar	Cukier biały	0.2 kg (2.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	13.3 %
Boil	Simcoe	60 g	60 min	12.1 %
Aroma (end of boil)	Cascade	25 g	0 min	8.7 %
Aroma (end of boil)	Amarillo	25 g	0 min	8.2 %
Whirlpool	Cascade	25 g	15 min	8.7 %
HOP STAND 15min w 75°				
Whirlpool	Amarillo	25 g	15 min	8.2 %
HOP STAND 15min w 75°				
Dry Hop	Cascade	50 g	3 day(s)	8.7 %
Dry Hop	Amarillo	50 g	3 day(s)	8.2 %

Dry Hop	Simcoe	100 g	3 day(s)	12.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	300 ml	Fermentum Mobile