

#5. Hercules - Triple IPA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **72**
- SRM **8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **35.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (79.6%)	80 %	5
Grain	Weyermann - Carapils	0.15 kg (1.5%)	78 %	4
Grain	Monachijski	1.5 kg (14.9%)	80 %	16
Grain	Amber Malt	0.4 kg (4%)	75 %	43

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	20 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	7 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale uS-05	Ale	Dry	23 g	Safale