

# IIPA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **85**
- SRM **5.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (90.9%)	80 %	5
Sugar	Brown Sugar, Light	0.4 kg (9.1%)	100 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	16 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Simcoe	15 g	0 min	13.2 %
Boil	Citra	15 g	10 min	14 %
Boil	Cascade	15 g	10 min	7 %
Boil	Citra	15 g	0 min	14 %
Boil	Cascade	15 g	0 min	6 %