

# iipa

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **80**
- SRM **6.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 8 kg (76.2%)  | 80 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.5 kg (4.8%) | 75 %  | 30  |
| Grain | Pszeniczny               | 2 kg (19%)    | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 50 g   | 60 min   | 13 %       |
| Boil                | Citra   | 50 g   | 40 min   | 12 %       |
| Aroma (end of boil) | Eureka! | 100 g  | 1 min    | 18 %       |
| Dry Hop             | Mosaic  | 100 g  | 3 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 20 g   | Fermentis  |