

Imperial #31

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **52**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	7 kg (93.3%)	81 %	6
Grain	Viking Munich Malt	0.2 kg (2.7%)	78 %	18
Sugar	Jakiś niemiecki syf z marketu	0.3 kg (4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	50 g	10 min	13 %
Boil	Cascade	50 g	10 min	6 %
Whirlpool	Chinook	75 g	0 min	13 %
Whirlpool	Cascade	75 g	0 min	6 %
Dry Hop	Chinook	75 g	6 day(s)	13 %
Dry Hop	Cascade	75 g	6 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis