

## IPA #22

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **107**
- SRM **5.9**
- 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 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (85.7%)	81 %	6
Grain	Vienna Malt	1 kg (14.3%)	78 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Centennial	50 g	5 min	10.5 %
Whirlpool	Amarillo	30 g	30 min	9.5 %
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Whirlpool	Centennial	50 g	50 min	10.5 %
Dry Hop	Centennial	50 g	6 day(s)	10.5 %
Dry Hop	Amarillo	30 g	6 day(s)	9.5 %

### Yeasts

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