

Ipmerial

- Gravity **20.9 BLG**
- ABV ---
- IBU **120**
- SRM **12.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (44.4%)	80 %	16
Grain	Weyermann - Pale Ale Malt	2 kg (44.4%)	85 %	7
Grain	Carahell	0.5 kg (11.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	30 g	60 min	15 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Dry Hop	Amarillo	60 g	6 day(s)	9.5 %
Dry Hop	Citra	60 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---