

# Quake

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **93**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (7.1%)	79 %	10
Grain	Strzegom Monachijski typ II	0.3 kg (4.3%)	79 %	22
Grain	Strzegom Karmel 30	0.2 kg (2.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	30 min	10.6 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.1 %
Boil	Citra	30 g	15 min	13.5 %
Boil	Simcoe	25 g	10 min	12.3 %
Aroma (end of boil)	Centennial	25 g	0 min	8.5 %
Dry Hop	Citra	30 g	8 day(s)	13.5 %
Dry Hop	Simcoe	25 g	8 day(s)	12.3 %
Dry Hop	Centennial	25 g	8 day(s)	8.5 %

## Yeasts

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

## Notes

- Warka nr 6 (21.02.2016)  
28.02.2016 - zlewanie na cichą i chmielenie na zimno  
06.03.2016 - butelkowanie  
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