

# sarnie imperial ipa

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **156**
- SRM **7.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (71.9%)	80 %	5
Grain	Weyermann - Carapils	1 kg (18%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.56 kg (10.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Amarillo	50 g	15 min	9.5 %
Boil	Centennial	50 g	15 min	10.5 %
Aroma (end of boil)	Amarillo	25 g	30 min	9.5 %
Whirlpool	Amarillo	25 g	---	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %

## Yeasts

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