Imperial #17

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **65**
- SRM **5.8**
- 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	Viking Vienna Malt	1 kg *(14.3%)*	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	5 min	13 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Chinook	50 g	6 day(s)	13 %
Dry Hop	Simcoe	50 g	6 day(s)	13.2 %
Dry Hop	Mosaic	50 g	6 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1500 ml	Fermentis