Pliny the Elder

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **207**
- SRM **6.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.8 kg *(91.8%)*	80 %	7
Grain	Caramel/Crystal Malt - 20L	0.13 kg *(2.1%)*	75 %	39
Grain	Weyermann - Carapils	0.39 kg *(6.2%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	78 g	90 min	15.5 %
Boil	Chinook	14 g	90 min	13 %
Boil	Columbus/Tomahawk/Zeus	28 g	45 min	15.5 %
Boil	Simcoe	28 g	30 min	13.2 %
Whirlpool	Centennial	64 g	0 min	10.5 %
Whirlpool	Simcoe	28 g	0 min	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	92 g	5 day(s)	15.5 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	500 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	1 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.