

## #5. Hercules - Triple IPA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **72**
- SRM **8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **35.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (79.6%)   | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.15 kg (1.5%) | 78 %  | 4   |
| Grain | Monachijski          | 1.5 kg (14.9%) | 80 %  | 16  |
| Grain | Amber Malt           | 0.4 kg (4%)    | 75 %  | 43  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 20 min   | 15.5 %     |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g   | 7 day(s) | 15.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale uS-05 | Ale  | Dry  | 23 g   | Safale     |