

## steelhead

- Gravity **18.4 BLG**
- ABV ---
- IBU **97**
- SRM **8.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2.9 kg (87.3%) | 80 %  | 5   |
| Grain | Caramel/Crystal Malt - 40L | 0.13 kg (3.9%) | 74 %  | 79  |
| Grain | Briess - Carapils Malt     | 0.13 kg (3.9%) | 74 %  | 3   |
| Sugar | cukier                     | 0.16 kg (4.8%) | 100 % | --- |

### Hops

| Use for             | Name         | Amount | Time      | Alpha acid |
|---------------------|--------------|--------|-----------|------------|
| Boil                | Simcoe       | 10 g   | 70 min    | 13.2 %     |
| Boil                | Enigma (AUS) | 10 g   | 30 min    | 17.2 %     |
| Boil                | Simcoe       | 10 g   | 30 min    | 13.2 %     |
| Boil                | Citra        | 10 g   | 30 min    | 12 %       |
| Aroma (end of boil) | Citra        | 10 g   | 3 min     | 12 %       |
| Aroma (end of boil) | Simcoe       | 10 g   | 3 min     | 13.2 %     |
| Aroma (end of boil) | Enigma (AUS) | 10 g   | 3 min     | 17.2 %     |
| Dry Hop             | Simcoe       | 10 g   | 10 day(s) | 13.2 %     |
| Dry Hop             | Citra        | 10 g   | 10 day(s) | 12 %       |
| Dry Hop             | Enigma (AUS) | 10 g   | 10 day(s) | 17.2 %     |
| Dry Hop             | Simcoe       | 15 g   | 5 day(s)  | 13.2 %     |
| Dry Hop             | Citra        | 15 g   | 5 day(s)  | 12 %       |
| Dry Hop             | Enigma (AUS) | 15 g   | 5 day(s)  | 17.2 %     |