

# Heisenberg

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- Gravity **17.5 BLG**
- ABV ---
- IBU **129**
- SRM **10.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (94.6%)	80 %	5
Grain	Strzegom Karmel 300	0.1 kg (2.7%)	70 %	299
Grain	Karmelowy Pszeniczny Strzegom	0.1 kg (2.7%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	8 %
Boil	Centennial	60 g	30 min	9.7 %
Boil	Amarillo	30 g	5 min	9.3 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis