

# Imparillo

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **81**
- SRM **7.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.25 kg (4.2%)	74 %	79
Grain	Biscuit Malt	0.25 kg (4.2%)	79 %	45
Grain	Platki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	60 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	20 min	9.5 %
Dry Hop	Amarillo	90 g	3 day(s)	9.5 %