

sarnie imperial ipa

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **156**
- SRM **7.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (71.9%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 1 kg (18%) | 78 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.56 kg (10.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 50 g | 60 min | 12 % |
| Boil | Amarillo | 50 g | 15 min | 9.5 % |
| Boil | Centennial | 50 g | 15 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 25 g | 30 min | 9.5 % |
| Whirlpool | Amarillo | 25 g | --- | 9.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |
| Dry Hop | Centennial | 20 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11.5 g | --- |