

## DRR IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **57**
- SRM **10.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 6 kg (81.6%)   | 80 %  | 5   |
| Grain | Carafa II              | 0.1 kg (1.4%)  | 70 %  | 812 |
| Grain | Rice, Flaked           | 1 kg (13.6%)   | 70 %  | 2   |
| Sugar | Sugar, Table (Sucrose) | 0.25 kg (3.4%) | 100 % | 2   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Ella (AUS) | 30 g   | 10 min | 14.6 %     |
| Boil    | Loral      | 30 g   | 10 min | 11 %       |
| Boil    | Vic Secret | 50 g   | 10 min | 16.3 %     |
| Boil    | Olicana    | 30 g   | 10 min | 6.9 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |