

## IIPA #29

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **59**
- SRM **5.7**
- 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 **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (92.1%)	80 %	5
Grain	Viking Munich Malt	0.3 kg (3.9%)	78 %	18
Sugar	cukier	0.3 kg (3.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Boil	Chinook	20 g	15 min	13 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis