

## IPA #15

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **63**
- SRM **5.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (83.3%)	80 %	5
Grain	Viking Vienna Malt	1.3 kg (16.7%)	79 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Dry Hop	Amarillo	50 g	6 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	10 g	Boil	90 min