

# steelhead

- Gravity **18.4 BLG**
- ABV ---
- IBU **97**
- SRM **8.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (87.3%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.13 kg (3.9%)	74 %	79
Grain	Briess - Carapils Malt	0.13 kg (3.9%)	74 %	3
Sugar	cukier	0.16 kg (4.8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	70 min	13.2 %
Boil	Enigma (AUS)	10 g	30 min	17.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Citra	10 g	3 min	12 %
Aroma (end of boil)	Simcoe	10 g	3 min	13.2 %
Aroma (end of boil)	Enigma (AUS)	10 g	3 min	17.2 %
Dry Hop	Simcoe	10 g	10 day(s)	13.2 %
Dry Hop	Citra	10 g	10 day(s)	12 %
Dry Hop	Enigma (AUS)	10 g	10 day(s)	17.2 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Enigma (AUS)	15 g	5 day(s)	17.2 %