

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 |