

# Horner

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- Gravity **19.5 BLG**
- ABV ---
- IBU **81**
- SRM **13.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (55.6%)	80 %	4
Grain	Castle Abbey Malt	2 kg (22.2%)	75 %	45
Grain	Monachijski	1 kg (11.1%)	80 %	16
Grain	Pszeniczny	1 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	50 min	14.3 %
Boil	Sorachi Ace	10 g	50 min	12.4 %
Boil	Sorachi Ace	40 g	10 min	12.4 %
Boil	Pacifica (NZ)	100 g	10 min	5.2 %
Dry Hop	Sorachi Ace	50 g	0 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale