

IIPA #29

- 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 |