

Imperial Double Hoppy Unicorn

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **59**
- SRM **5.2**
- 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 **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) UK	4.15 kg (46.6%)	78 %	2
Grain	Pale Malt (2 Row) UK	1.5 kg (16.9%)	78 %	6
Grain	Oats, Flaked	0.8 kg (9%)	80 %	2
Grain	Weyermann - Pale Wheat Malt	2.35 kg (26.4%)	85 %	5
Grain	Acid Malt	0.1 kg (1.1%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	50 g	60 min	8.3 %
Boil	Centennial	35 g	15 min	10.5 %
Boil	Citra	35 g	10 min	12 %
Dry Hop	Centennial	30 g	14 day(s)	10.5 %
Dry Hop	Citra	30 g	14 day(s)	12 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
OMEGA Hot Head	Ale	Liquid	100 ml	OMEGA

Extras

Type	Name	Amount	Use for	Time
Herb	Hibiscus Flowers	30 g	Boil	30 min

Notes

- Imperial White IPA
Dec 10, 2017, 1:20 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.