

Imparillo

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **81**
- SRM **7.9**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (4.2%) | 74 % | 79 |
| Grain | Biscuit Malt | 0.25 kg (4.2%) | 79 % | 45 |
| Grain | Platki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 60 g | 60 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 20 min | 9.5 % |
| Dry Hop | Amarillo | 90 g | 3 day(s) | 9.5 % |