

Imperial IPA v2

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **73**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (92.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (7.1%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	40 g	60 min	18 %
Aroma (end of boil)	Eureka!	20 g	10 min	18 %
Aroma (end of boil)	Eureka!	40 g	0 min	18 %
Dry Hop	Eureka!	65 g	3 day(s)	18 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis