

## #3 Hop\_addiction

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **82**
- SRM **6.6**
- 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 **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 6 kg (87%)     | 85 %  | 7   |
| Grain | Weyermann - Carapils        | 0.35 kg (5.1%) | 78 %  | 4   |
| Grain | Carahell                    | 0.35 kg (5.1%) | 77 %  | 26  |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.9%)  | 80 %  | 6   |

### Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil                | Simcoe   | 60 g   | 60 min    | 13.2 %     |
| Aroma (end of boil) | Citra    | 30 g   | 5 min     | 12 %       |
| Aroma (end of boil) | Amarillo | 30 g   | 5 min     | 9.5 %      |
| Dry Hop             | Citra    | 70 g   | 14 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |