

#5. Hercules - Triple IPA

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **72**
- SRM **8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **35.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (79.6%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.15 kg (1.5%) | 78 % | 4 |
| Grain | Monachijski | 1.5 kg (14.9%) | 80 % | 16 |
| Grain | Amber Malt | 0.4 kg (4%) | 75 % | 43 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 20 min | 15.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 7 day(s) | 15.5 % |

Yeasts

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