

Cannibal Hops

- Gravity **20.1 BLG**
- ABV ---
- IBU **91**
- SRM **6.5**
- Style **Imperial IPA**

Batch size

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

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------|-------|-----|
| Grain | Pale Ale | 7 kg | 80 % | 4 |
| Grain | Carapils | 0.3 kg | 75 % | 3.5 |
| Grain | Karmelowy | 0.1 kg | 75 % | 30 |
| Sugar | biały | 0.4 kg | 100 % | 0 |
| Grain | Płatki pszenne | 0.4 kg | 75 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Apollo | 40 g | 60 min | 19.5 % |
| Boil | Apollo | 30 g | 15 min | 19.5 % |
| Boil | Chinook | 50 g | 0 min | 13 % |
| Boil | Amarillo | 50 g | 0 min | 9.5 % |
| Dry Hop | Chinook | 50 g | 6 day(s) | 13 % |
| Dry Hop | Amarillo | 50 g | 6 day(s) | 9.5 % |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |