

IIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **85**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (90.9%) | 80 % | 5 |
| Sugar | Brown Sugar, Light | 0.4 kg (9.1%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 30 g | 60 min | 16 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |
| Boil | Simcoe | 15 g | 0 min | 13.2 % |
| Boil | Citra | 15 g | 10 min | 14 % |
| Boil | Cascade | 15 g | 10 min | 7 % |
| Boil | Citra | 15 g | 0 min | 14 % |
| Boil | Cascade | 15 g | 0 min | 6 % |