

# iipa

---

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **49**
- SRM **6.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg (96.6%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	40 min	17 %
Boil	Sorachi Ace	10 g	20 min	10 %
Boil	Citra	15 g	20 min	12 %
Boil	Zythos	15 g	20 min	11 %
Boil	Amarillo	15 g	20 min	9.5 %
Whirlpool	citra	15 g	---	12 %
Whirlpool	Zythos	15 g	---	11 %
Whirlpool	Sorachi Ace	15 g	---	10 %
Whirlpool	Amarillo	15 g	---	9.5 %