

Imperial #17

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **65**
- SRM **5.8**
- 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Simpsons - Maris Otter | 6 kg (85.7%) | 81 % | 6 |
| Grain | Viking Vienna Malt | 1 kg (14.3%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Chinook | 20 g | 5 min | 13 % |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Chinook | 50 g | 6 day(s) | 13 % |
| Dry Hop | Simcoe | 50 g | 6 day(s) | 13.2 % |
| Dry Hop | Mosaic | 50 g | 6 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1500 ml | Fermentis |