

# Kick-Ass

- Gravity **19 BLG**
- ABV ---
- IBU **98**
- SRM **15.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	5.5 kg (73.3%)	79 %	4
Grain	Monachijski	1.5 kg (20%)	80 %	16
Grain	Aromatic Malt	0.2 kg (2.7%)	78 %	51
Grain	Caramel/Crystal Malt - 120L	0.3 kg (4%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	50 min	15.8 %
Boil	Chinook	20 g	35 min	11.2 %
Boil	Chinook	10 g	15 min	11.2 %
Boil	Amarillo	20 g	25 min	8.9 %
Boil	Amarillo	10 g	15 min	8.9 %
Boil	Amarillo	10 g	10 min	8.9 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Citra	10 g	5 min	13.5 %
Boil	Amarillo	30 g	5 min	8.9 %
Dry Hop	Citra	20 g	5 day(s)	13.5 %
Dry Hop	Amarillo	20 g	5 day(s)	8.9 %
Dry Hop	Chinook	20 g	5 day(s)	11.2 %
Dry Hop	Cascade	30 g	5 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---