

## #13 Imperial IPA

---

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **89**
- SRM **6.3**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 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	Biscuit Malt	0.3 kg (3.4%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	20 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	35 g	0 min	15.5 %
Boil	Northdown	14 g	60 min	8.2 %
Dry Hop	Equinox	100 g	3 day(s)	13.1 %
Dry Hop	Monroe	100 g	3 day(s)	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	300 ml	Danstar