

## #3 Hop\_addiction

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **82**
- SRM **6.6**
- 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 **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (87%)	85 %	7
Grain	Weyermann - Carapils	0.35 kg (5.1%)	78 %	4
Grain	Carahell	0.35 kg (5.1%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	60 g	60 min	13.2 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Dry Hop	Citra	70 g	14 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis