

# DRR IPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **57**
- SRM **10.4**
- 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 **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (81.6%)	80 %	5
Grain	Carafa II	0.1 kg (1.4%)	70 %	812
Grain	Rice, Flaked	1 kg (13.6%)	70 %	2
Sugar	Sugar, Table (Sucrose)	0.25 kg (3.4%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	30 g	10 min	14.6 %
Boil	Loral	30 g	10 min	11 %
Boil	Vic Secret	50 g	10 min	16.3 %
Boil	Olicana	30 g	10 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis