

## IIPA #29

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **59**
- SRM **5.7**
- 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 **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (92.1%)  | 80 %  | 5   |
| Grain | Viking Munich Malt   | 0.3 kg (3.9%) | 78 %  | 18  |
| Sugar | cukier               | 0.3 kg (3.9%) | --- % | --- |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnum     | 30 g   | 60 min | 13.5 %     |
| Boil                | Centennial | 20 g   | 15 min | 10.5 %     |
| Boil                | Cascade    | 20 g   | 15 min | 6 %        |
| Aroma (end of boil) | Centennial | 30 g   | 0 min  | 10.5 %     |
| Aroma (end of boil) | Cascade    | 30 g   | 0 min  | 6 %        |
| Boil                | Chinook    | 20 g   | 15 min | 13 %       |
| Aroma (end of boil) | Chinook    | 30 g   | 0 min  | 13 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | Fermentis  |