

# iipa

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **80**
- SRM **6.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (76.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.8%)	75 %	30
Grain	Pszeniczny	2 kg (19%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Citra	50 g	40 min	12 %
Aroma (end of boil)	Eureka!	100 g	1 min	18 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis