

Imperial Double Hoppy Unicorn

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **59**
- SRM **5.2**
- 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 **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Pilsner (2 Row) UK | 4.15 kg (46.6%) | 78 % | 2 |
| Grain | Pale Malt (2 Row) UK | 1.5 kg (16.9%) | 78 % | 6 |
| Grain | Oats, Flaked | 0.8 kg (9%) | 80 % | 2 |
| Grain | Weyermann - Pale Wheat Malt | 2.35 kg (26.4%) | 85 % | 5 |
| Grain | Acid Malt | 0.1 kg (1.1%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Comet | 50 g | 60 min | 8.3 % |
| Boil | Centennial | 35 g | 15 min | 10.5 % |
| Boil | Citra | 35 g | 10 min | 12 % |
| Dry Hop | Centennial | 30 g | 14 day(s) | 10.5 % |
| Dry Hop | Citra | 30 g | 14 day(s) | 12 % |
| Dry Hop | Centennial | 30 g | 7 day(s) | 10.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|--------|--------|------------|
| OMEGA Hot Head | Ale | Liquid | 100 ml | OMEGA |

Extras

| Type | Name | Amount | Use for | Time |
|------|------------------|--------|---------|--------|
| Herb | Hibiscus Flowers | 30 g | Boil | 30 min |

Notes

- Imperial White IPA
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.