

## Imperial #6

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **77**
- SRM **7.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (77.9%)	80 %	5
Grain	Viking Vienna Malt	1 kg (13%)	79 %	7
Sugar	Rafinat	0.5 kg (6.5%)	100 %	0
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.6%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Chinook	20 g	15 min	13 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale