

Hawaii IIPA

- Gravity **18.7 BLG**
- ABV ---
- IBU **111**
- SRM **8.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (69%) | 79 % | 6 |
| Grain | Pilzneński | 1 kg (13.8%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (13.8%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Equinox | 30 g | 60 min | 13.4 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 45 min | 12.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 12.5 % |
| Aroma (end of boil) | Citra | 30 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 7 min | 12 % |
| Dry Hop | Lemon drop | 50 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |