

# IIPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **104**
- SRM **8.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (64.9%)	79 %	6
Grain	Płatki owsiane	0.5 kg (6.5%)	85 %	3
Grain	Strzegom Karmel 150	0.2 kg (2.6%)	75 %	150
Grain	Pszeniczny	1 kg (13%)	85 %	4
Grain	Żytni	1 kg (13%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	30 g	70 min	15.3 %
Boil	Amarillo	35 g	30 min	9.5 %
Boil	Citra	35 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %
Dry Hop	Equinox	70 g	5 day(s)	13.1 %
Dry Hop	Citra	35 g	5 day(s)	12 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
liberty bell	Ale	Dry	20 g	---