

# IIPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **83**
- SRM **4.6**
- 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 **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.3 kg (56.6%)	82 %	4
Grain	Viking Wheat Malt	2 kg (26.3%)	83 %	5
Sugar	cukier	0.5 kg (6.6%)	--- %	---
Grain	Płatki owsiane	0.5 kg (6.6%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (3.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Dr Rudi	25 g	20 min	11.8 %
Boil	Southern Cross	15 g	15 min	14 %
Boil	Dr Rudi	20 g	15 min	11.8 %
Boil	Waimea	20 g	5 min	17 %
Boil	Southern Cross	15 g	1 min	14 %
Dry Hop	Waimea	30 g	7 day(s)	17 %
Dry Hop	Dr Rudi	15 g	5 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	150 ml	Fermentum Mobile