

# IPA Imperialne cytrusy za horyzontem

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **38**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 3 kg (71.4%)  | 81 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 1 kg (23.8%)  | 80 %  | 6   |
| Grain | Płatki owsiane             | 0.2 kg (4.8%) | 60 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Horizon | 15 g   | 55 min   | 14 %       |
| Boil      | Horizon | 10 g   | 5 min    | 14 %       |
| Whirlpool | Horizon | 20 g   | ---      | 14 %       |
| Dry Hop   | Citra   | 30 g   | 3 day(s) | 12 %       |
| Dry Hop   | Horizon | 15 g   | 3 day(s) | 14 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11.5 g | ---        |