

# Leśnicka nimfa

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **87**
- SRM **5.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	5 kg (54.3%)	80.5 %	2
Grain	Wheat, Flaked	2.5 kg (27.2%)	77 %	4
Liquid Extract	Liquid Extract (LME) - Wheat	1.7 kg (18.5%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	60 min	17.2 %
Boil	Galaxy	15 g	60 min	15 %
Boil	Enigma (AUS)	20 g	15 min	17.2 %
Boil	Galaxy	20 g	15 min	15 %
Boil	Nelson Sauvín	20 g	15 min	11 %
Boil	Enigma (AUS)	35 g	5 min	17.2 %
Boil	Galaxy	35 g	5 min	15 %
Boil	Nelson Sauvín	35 g	5 min	11 %
Boil	Amarillo	40 g	5 min	9.5 %
Dry Hop	Enigma (AUS)	80 g	5 day(s)	17.2 %
Dry Hop	Galaxy	80 g	5 day(s)	15 %
Dry Hop	Nelson Sauvín	95 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Lemon zest	20 g	Boil	10 min
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