

## Na bogato

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **55**
- SRM **5.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 6 kg (72.7%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 1 kg (12.1%)  | 78 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (6.1%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (6.1%) | 85 %  | 3   |
| Grain | Carahell             | 0.25 kg (3%)  | 77 %  | 26  |

### Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | Iunga            | 5 g    | 60 min   | 11 %       |
| Whirlpool | Citra            | 50 g   | 30 min   | 12 %       |
| Whirlpool | Mosaic           | 50 g   | 30 min   | 10 %       |
| Whirlpool | Nelson Sauvignon | 50 g   | 30 min   | 11 %       |
| Dry Hop   | Mosaic           | 50 g   | 6 day(s) | 10 %       |
| Dry Hop   | Citra            | 50 g   | 6 day(s) | 12 %       |
| Dry Hop   | Mosaic           | 50 g   | 2 day(s) | 10 %       |
| Dry Hop   | Citra            | 50 g   | 2 day(s) | 12 %       |
| Dry Hop   | Nelson Sauvignon | 50 g   | 2 day(s) | 11 %       |

### Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 300 ml | Wyeast Labs |