

## P9

- Gravity **19.4 BLG**
- ABV ---
- IBU **103**
- SRM **9.9**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (75%)	79 %	6
Grain	Strzegom Monachijski typ II	0.75 kg (18.8%)	79 %	22
Grain	Strzegom pszeniczny	0.25 kg (6.3%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Enigma (AUS)	10 g	30 min	17.2 %
Boil	Equinox	10 g	30 min	13.1 %
Boil	Rakau (NZ)	10 g	30 min	9.5 %
Boil	Rakau (NZ)	15 g	5 min	9.5 %
Boil	Equinox	10 g	5 min	13.1 %
Boil	Eureka	10 g	5 min	18 %
Dry Hop	Eureka	10 g	5 day(s)	18 %
Dry Hop	Equinox	25 g	5 day(s)	13.1 %
Dry Hop	Enigma (AUS)	10 g	5 day(s)	17.2 %