iipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **71**
- SRM **4.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **29.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg *(27.8%)*	85 %	4
Grain	Briess - Carapils Malt	0.5 kg *(9.3%)*	74 %	3
Grain	Viking Pale Ale malt	3 kg *(55.6%)*	80 %	5
Grain	Płatki owsiane	0.4 kg *(7.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	13.8 %
Boil	Nugget	15 g	15 min	13.8 %
Boil	Palisade	15 g	15 min	7.3 %
Aroma (end of boil)	Oktawia	30 g	5 min	8.3 %
Aroma (end of boil)	Palisade	30 g	5 min	7.3 %

Notes

- blg 13,3 -> 2,6

  5,9%
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.