iipa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **123**
- SRM **4.2**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(75.4%)*	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg *(7.5%)*	81 %	6
Grain	Weyermann - Carapils	0.4 kg *(6%)*	78 %	4
Grain	Płatki owsiane	0.4 kg *(6%)*	85 %	3
Sugar	cukier	0.33 kg *(5%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	40 min	15.5 %
Whirlpool	Simcoe	60 g	45 min	13.2 %
Whirlpool	Amarillo	60 g	45 min	9.5 %
Dry Hop	Simcoe	60 g	5 day(s)	13.2 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Simcoe	60 g	3 day(s)	13.2 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

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