Wojownik II

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **119**
- SRM **19.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **29.2 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **29.2 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(62.5%)*	80 %	5
Grain	Monachijski	2 kg *(25%)*	80 %	16
Grain	Strzegom Karmel 300	0.5 kg *(6.3%)*	70 %	299
Grain	cookie	0.5 kg *(6.3%)*	70 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	12.6 %
Boil	Citra	20 g	20 min	12.9 %
Boil	Denali	20 g	20 min	14.2 %
Boil	Denali	30 g	5 min	14.2 %
Boil	Citra	30 g	5 min	13 %
Dry Hop	Simcoe	50 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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