

# IFI

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **41**
- SRM **5.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **54 liter(s)**

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Słód PILZNEŃSKI<br>Viking Malt | 15 kg (83.3%) | 80 %  | 4   |
| Grain | Pszeniczny                     | 1.5 kg (8.3%) | 85 %  | 4   |
| Grain | Płatki owsiane                 | 1.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Southern Promise  | 20 g   | 60 min   | 11.1 %     |
| Boil    | Citra             | 30 g   | 30 min   | 13.7 %     |
| Boil    | Southern Promise  | 30 g   | 40 min   | 11.1 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min   | 4.1 %      |
| Boil    | Mosaic            | 15 g   | 10 min   | 11.8 %     |
| Boil    | Smaragd           | 50 g   | 30 min   | 3.9 %      |
| Dry Hop | Citra             | 30 g   | 3 day(s) | 13.7 %     |
| Dry Hop | Mosaic            | 30 g   | 3 day(s) | 11.8 %     |
| Dry Hop | Smaragd           | 50 g   | 3 day(s) | 3.9 %      |

## Yeasts

| Name                                 | Type | Form | Amount | Laboratory      |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's<br>M44 US West Coast | Ale  | Dry  | 11 g   | Mangrove Jack's |