

## #2

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **104**
- SRM **13.2**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (42.2%)	82 %	4
Grain	Viking Pale Ale malt	3.5 kg (42.2%)	80 %	5
Grain	Strzegom Karmel 150	0.8 kg (9.6%)	75 %	150
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.5 kg (6%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	lunga	25 g	30 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	10 min	4 %
Dry Hop	lunga	25 g	10 day(s)	11 %
Dry Hop	Lublin (Lubelski)	75 g	10 day(s)	4 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	70 min
Fining	mech irlandzki	3 g	Boil	15 min