

## 2xwcipa

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **143**
- SRM **4.9**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (89.4%)	81 %	4
Grain	Rice, Flaked	0.5 kg (10.6%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	30 min	13.2 %
Whirlpool	Citra	100 g	30 min	12 %
Whirlpool	Mosaic	50 g	3 min	12 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

### Notes

- Do 5l piwa poszło 0.4ml hopzoil mike - 3 C's BLEND do testów porównawczych.  
*Jan 3, 2022, 7:50 PM*