

# Hawaii IIPA

- Gravity **18.7 BLG**
- ABV ---
- IBU **111**
- SRM **8.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69%)	79 %	6
Grain	Pilzneński	1 kg (13.8%)	81 %	4
Grain	Pszeniczny	1 kg (13.8%)	85 %	4
Grain	Strzegom Karmel 150	0.25 kg (3.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.4 %
Boil	Columbus/Tomahawk/Zeus	30 g	45 min	12.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	12.5 %
Aroma (end of boil)	Citra	30 g	20 min	12 %
Aroma (end of boil)	Citra	20 g	7 min	12 %
Dry Hop	Lemon drop	50 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar