

# IIPA

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **126**
- SRM **7.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1.6 kg (28.1%)	79 %	22
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Citra	20 g	15 min	12 %
Boil	Simcoe	20 g	15 min	13.2 %
Dry Hop	Citra	55 g	14 day(s)	12 %
Dry Hop	Simcoe	55 g	14 day(s)	13.2 %