

# IIPA ZBĄSZYNEK 2017

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **123**
- SRM **25.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt   | 2.75 kg (66.9%) | 85 %  | 7    |
| Grain | Viking melanoidynowy        | 0.25 kg (6.1%)  | 75 %  | 60   |
| Grain | Biscuit Malt                | 0.25 kg (6.1%)  | 79 %  | 45   |
| Sugar | cukier                      | 0.06 kg (1.5%)  | --- % | ---  |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (4.9%)   | 72 %  | 400  |
| Grain | Żytni                       | 0.1 kg (2.4%)   | 85 %  | 1000 |
| Grain | Żytni                       | 0.2 kg (4.9%)   | 85 %  | 8    |
| Grain | Pszeniczny                  | 0.3 kg (7.3%)   | 85 %  | 4    |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Willamette | 20 g   | 5 min    | 5 %        |
| Boil    | Centennial | 25 g   | 40 min   | 10.5 %     |
| Boil    | Amarillo   | 15 g   | 1 min    | 9.5 %      |
| Boil    | Simcoe     | 40 g   | 60 min   | 13.2 %     |
| Dry Hop | Citra      | 20 g   | 7 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 9 g    | ---        |