

# Rozpierzalator

- Gravity **20.3 BLG**
- ABV ---
- IBU **90**
- SRM **13.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.66 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5.5 kg (73.3%)	80 %	4
Grain	Monachijski	1.5 kg (20%)	80 %	16
Grain	Aromatic Malt	0.2 kg (2.7%)	78 %	51
Grain	Fawcett - Crystal	0.3 kg (4%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	17 %
Boil	Cascade	20 g	40 min	6 %
Boil	Cascade	10 g	15 min	6 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's