

# Fengii ddh

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **24**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (12.5%)	79 %	10
Grain	Płatki pszeniczne	1 kg (12.5%)	60 %	3
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mouteka	50 g	30 min	7 %
Aroma (end of boil)	Mouteka	50 g	0 min	7 %
Aroma (end of boil)	Sybilla	60 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis