

Na bogato

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **55**
- SRM **5.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (72.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 1 kg (12.1%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (6.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (6.1%) | 85 % | 3 |
| Grain | Carahell | 0.25 kg (3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Iunga | 5 g | 60 min | 11 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| Whirlpool | Mosaic | 50 g | 30 min | 10 % |
| Whirlpool | Nelson Sauvignon | 50 g | 30 min | 11 % |
| Dry Hop | Mosaic | 50 g | 6 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Nelson Sauvignon | 50 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale | Slant | 300 ml | Wyeast Labs |