

Optymistyczny Wiktor

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **102**
- SRM **5**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Viking Wheat Malt	1.5 kg (21.4%)	83 %	5
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	60 min	15 %
Boil	Mosaic	20 g	20 min	10 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %
Whirlpool	Citra	50 g	10 min	12 %
Whirlpool	Galaxy	50 g	10 min	15 %
Dry Hop	Enigma (AUS)	50 g	4 day(s)	17.2 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale	Ale	Slant	300 ml	Wyeast Labs