

Raynor

- Gravity **17.2 BLG**
- ABV ---
- IBU **120**
- SRM **8.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time --- **min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (26.2%) | 85 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 5.5 kg (57.5%) | 85 % | 8 |
| Grain | Wayermann - Carapils | 1 kg (10.5%) | 74 % | 5 |
| Sugar | Cane (Beet) Sugar | 0.56 kg (5.9%) | 100 % | -1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 11.5 % |
| Boil | Amarillo | 25 g | 50 min | 9.2 % |
| Boil | Centennial | 25 g | 50 min | 8.5 % |
| Boil | Sorachi Ace | 25 g | 50 min | 10 % |
| Boil | Amarillo | 20 g | 30 min | 9.2 % |
| Boil | Centennial | 20 g | 30 min | 8.5 % |
| Boil | Amarillo | 20 g | 15 min | 9.2 % |
| Boil | Centennial | 20 g | 15 min | 8.5 % |
| Boil | Sorachi Ace | 20 g | 5 min | 10 % |
| Boil | Amarillo | 20 g | 5 min | 9.2 % |
| Boil | Centennial | 20 g | 5 min | 8.5 % |
| Dry Hop | Pacifica | 60 g | 4 day(s) | 5 % |
| Dry Hop | Amarillo | 15 g | 4 day(s) | 9.2 % |
| Dry Hop | Centennial | 15 g | 4 day(s) | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | --- |