IIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **73**
- SRM **4.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **9 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(78.4%)*	81 %	4
Grain	Pszeniczny	1 kg *(19.6%)*	85 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg *(2%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Cascade	50 g	30 min	6 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.