

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	Weyermann - 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	---