

## #18 IIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **83**
- SRM **18.5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (92.3%)	80 %	7
Grain	Monachijski Ciemny Steinbach	0.3 kg (4.6%)	100 %	30
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.1%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Cascade	20 g	5 min	6 %
Boil	Centennial	20 g	1 min	10.5 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Centennial	10 g	4 day(s)	10.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar