

## 4 minuty marazmu

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **80**
- SRM **5.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (93%)	80 %	4
Sugar	cukier	0.3 kg (7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	70 min	14 %
Boil	Horizon	10 g	40 min	14 %
Boil	Citra	10 g	15 min	12 %
Boil	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %
Dry Hop	Citra	20 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	100 g	Fermentis