

4 minuty marazmu

- 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 |