

# Fengii ddh

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **24**
- SRM **5.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (12.5%) | 79 %  | 10  |
| Grain | Płatki pszeniczne    | 1 kg (12.5%) | 60 %  | 3   |
| Grain | Płatki owsiane       | 1 kg (12.5%) | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Mouteka | 50 g   | 30 min | 7 %        |
| Aroma (end of boil) | Mouteka | 50 g   | 0 min  | 7 %        |
| Aroma (end of boil) | Sybilla | 60 g   | 0 min  | 7 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Fermentis  |