

Fengii ddh

- 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 |