

IIPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **75**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (90.9%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | lunga | 50 g | 40 min | 12.2 % |
| Whirlpool | Amarillo | 50 g | 0 min | 9.5 % |
| Dry Hop | Enigma (AUS) | 50 g | 2 day(s) | 17.2 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 15 % |
| Dry Hop | Citra cryo | 25 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 200 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |
| Fining | whirflock | 1 g | Boil | 5 min |
| Other | pożywka | 2 g | Boil | 5 min |