

iipa

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **123**
- SRM **4.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (75.4%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.5%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.4 kg (6%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6%) | 85 % | 3 |
| Sugar | cukier | 0.33 kg (5%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 40 min | 15.5 % |
| Whirlpool | Simcoe | 60 g | 45 min | 13.2 % |
| Whirlpool | Amarillo | 60 g | 45 min | 9.5 % |
| Dry Hop | Simcoe | 60 g | 5 day(s) | 13.2 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Simcoe | 60 g | 3 day(s) | 13.2 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |