

IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **83**
- SRM **9.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **19.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3 kg (66.7%) | 80 % | 5 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.5 kg (33.3%) | 90 % | 55 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 8.4 % |
| Boil | Cascade | 30 g | 40 min | 5.5 % |
| Boil | Amarillo | 20 g | 32 min | 8.8 % |
| Boil | Cascade | 20 g | 15 min | 5.5 % |
| Boil | Amarillo | 10 g | 15 min | 8.8 % |
| Boil | Mosaic | 10 g | 15 min | 12 % |
| Boil | Amarillo | 10 g | 10 min | 8.8 % |
| Boil | Mosaic | 10 g | 10 min | 12 % |
| Boil | Citra | 20 g | 5 min | 13.8 % |
| Boil | Mosaic | 10 g | 5 min | 10.4 % |
| Whirlpool | Citra | 30 g | 0 min | 13.8 % |
| Dry Hop | Amarillo | 30 g | 8 day(s) | 7.1 % |
| Dry Hop | Cascade | 10 g | 5 day(s) | 6.9 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 7.1 % |
| Dry Hop | Citra | 9.5 g | 3 day(s) | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |