

# IPA Imperialne cytrusy za horyzontem

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **38**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (71.4%)	81 %	5
Grain	Weyermann pszeniczny jasny	1 kg (23.8%)	80 %	6
Grain	Płatki owsiane	0.2 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	15 g	55 min	14 %
Boil	Horizon	10 g	5 min	14 %
Whirlpool	Horizon	20 g	---	14 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Horizon	15 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---