

# siekierator

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **98**
- SRM **4.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Pszoniczny	1 kg (15.4%)	85 %	4
Sugar	cukier	0.5 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	15 g	30 min	18 %
Boil	Azacca	15 g	10 min	11 %
Boil	Citra	25 g	10 min	13 %
Boil	Mosaic	50 g	15 min	12 %
Whirlpool	Eureka!	35 g	15 min	18 %
Whirlpool	Citra	25 g	15 min	13 %
Whirlpool	Azacca	35 g	15 min	11 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Centennial	100 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis