

## test

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **86**
- SRM **8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Smoked beech viking malt	1 kg (10%)	82 %	10
Grain	Weyermann - Vienna Malt	5 kg (50%)	81 %	8
Grain	Viking Pale Ale malt	4 kg (40%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Boil	Nugget	30 g	60 min	15 %
Dry Hop	Lublin (Lubelski)	90 g	10 day(s)	4 %