Na bogato

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **55**
- SRM **5.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg *(72.7%)*	81 %	4
Grain	Weyermann - Carapils	1 kg *(12.1%)*	78 %	4
Grain	Płatki pszeniczne	0.5 kg *(6.1%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(6.1%)*	85 %	3
Grain	Carahell	0.25 kg *(3%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Whirlpool	Citra	50 g	30 min	12 %
Whirlpool	Mosaic	50 g	30 min	10 %
Whirlpool	Nelson Sauvin	50 g	30 min	11 %
Dry Hop	Mosaic	50 g	6 day(s)	10 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Nelson Sauvin	50 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	300 ml	Wyeast Labs