

## 4 minuty marazmu

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **80**
- SRM **5.1**
- 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 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

| Type  | Name                                      | Amount      | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4 kg (93%)  | 80 %  | 4   |
| Sugar | cukier                                    | 0.3 kg (7%) | --- % | --- |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Horizon | 20 g   | 70 min   | 14 %       |
| Boil                | Horizon | 10 g   | 40 min   | 14 %       |
| Boil                | Citra   | 10 g   | 15 min   | 12 %       |
| Boil                | Equinox | 10 g   | 10 min   | 13.1 %     |
| Aroma (end of boil) | Mosaic  | 10 g   | 0 min    | 10 %       |
| Dry Hop             | Equinox | 30 g   | 3 day(s) | 13.1 %     |
| Dry Hop             | Citra   | 20 g   | 3 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 100 g  | Fermentis  |