

## Peated IIPA

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **69**
- SRM **6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony torfem	3 kg (46.2%)	81 %	7
Grain	Viking Pale Ale malt	1.5 kg (23.1%)	80 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Sugar	cukier	1 kg (15.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	45 min	10 %
Boil	Magnum	20 g	30 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Boil	Chinook	15 g	10 min	11.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---