

Peated IIPA

- 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 | --- |