

## Test IIPA

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- Gravity **20.2 BLG**
- ABV ---
- IBU **95**
- SRM **10.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (61.7%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (24.7%)	79 %	22
Grain	Viking Pale Ale malt	1 kg (12.3%)	80 %	5
Grain	Strzegom Karmel 30	0.1 kg (1.2%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	70 g	60 min	13.2 %
Boil	Citra	30 g	10 min	12 %
Dry Hop	Citra	40 g	0 day(s)	12 %