IIPA ZBĄSZYNEK 2017

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **123**
- SRM **25.8**

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 **2.5 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **14.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.75 kg *(66.9%)*	85 %	7
Grain	Viking melanoidynowy	0.25 kg *(6.1%)*	75 %	60
Grain	Biscuit Malt	0.25 kg *(6.1%)*	79 %	45
Sugar	cukier	0.06 kg *(1.5%)*	--- %	---
Grain	Caramel/Crystal Malt - 120L	0.2 kg *(4.9%)*	72 %	400
Grain	Żytni	0.1 kg *(2.4%)*	85 %	1000
Grain	Żytni	0.2 kg *(4.9%)*	85 %	8
Grain	Pszeniczny	0.3 kg *(7.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	20 g	5 min	5 %
Boil	Centennial	25 g	40 min	10.5 %
Boil	Amarillo	15 g	1 min	9.5 %
Boil	Simcoe	40 g	60 min	13.2 %
Dry Hop	Citra	20 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	9 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.