

# 100 IBU IPA

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **87**
- SRM **7.7**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (69%)	80 %	5
Grain	Strzegom Monachijski typ I	1.7 kg (19.5%)	79 %	16
Grain	Weyermann pszeniczny jasny	0.8 kg (9.2%)	80 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15.5 %
Boil	Cascade	40 g	20 min	6 %
Boil	Eureka!	30 g	10 min	18 %
Boil	Sorachi Ace	40 g	10 min	10 %