

# 77swcipa

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **60**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.64 kg (66.9%)	81 %	4
Grain	Viking Pale Ale malt	0.66 kg (26.9%)	80 %	5
Grain	Pszeniczny	0.1 kg (4.1%)	85 %	4
Grain	Fawcett - Crystal	0.05 kg (2%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	5 min	11.7 %
Boil	Simcoe	20 g	60 min	11.7 %

## Notes

- hopstand 78c simcoe 25g, centennial 30g 25 min  
*Dec 9, 2019, 3:00 AM*