

# IIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **130 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 6.2 kg (73.3%) | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 1.2 kg (14.2%) | 80 %  | 6   |
| Grain | Żytni                      | 0.56 kg (6.6%) | 85 %  | 8   |
| Grain | Płatki owsiane             | 0.5 kg (5.9%)  | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Galaxy     | 15 g   | 60 min | 15.8 %     |
| Boil                | Tomahawk   | 15 g   | 60 min | 15.8 %     |
| Boil                | Centennial | 25 g   | 45 min | 10.5 %     |
| Boil                | Centennial | 25 g   | 30 min | 10.5 %     |
| Boil                | Amarillo   | 30 g   | 15 min | 8.5 %      |
| Aroma (end of boil) | Amarillo   | 30 g   | 0 min  | 9.5 %      |
| Aroma (end of boil) | Cascade    | 30 g   | 0 min  | 6 %        |