

# IIPA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **115**
- SRM **9.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 3 kg (34.1%)  | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (34.1%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1.5 kg (17%)  | 79 %  | 10  |
| Grain | Płatki owsiane       | 1 kg (11.4%)  | 85 %  | 3   |
| Grain | Strzegom Karmel 300  | 0.3 kg (3.4%) | 70 %  | 299 |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Simcoe     | 50 g   | 70 min | 13 %       |
| Boil    | Mosaic usa | 50 g   | 70 min | 12 %       |
| Boil    | Sabro      | 30 g   | 20 min | 15 %       |