

# IIPA

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- 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 %