

# IIPA

---

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **75**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 5 kg (90.9%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | lunga        | 50 g   | 40 min   | 12.2 %     |
| Whirlpool | Amarillo     | 50 g   | 0 min    | 9.5 %      |
| Dry Hop   | Enigma (AUS) | 50 g   | 2 day(s) | 17.2 %     |
| Dry Hop   | Galaxy       | 50 g   | 2 day(s) | 15 %       |
| Dry Hop   | Citra cryo   | 25 g   | 2 day(s) | 12 %       |

## Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 200 ml | Omega      |

## Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Water Agent | gips      | 5 g    | Mash    | 60 min |
| Fining      | whirflock | 1 g    | Boil    | 5 min  |
| Other       | pożywka   | 2 g    | Boil    | 5 min  |