

# IPA 101 I Buuu

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **101**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **19 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód monachijski	2.5 kg (50%)	79 %	15
Grain	Strzegom Pale Ale	2.5 kg (50%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	30 min	8.8 %
Boil	Pilgrim	35 g	30 min	10.3 %
Boil	Citra	25 g	20 min	13.5 %
Boil	Pilgrim	40 g	10 min	10.3 %
Boil	Lemon drop	20 g	10 min	4.6 %
Dry Hop	Pilgrim	25 g	5 day(s)	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---