

RobIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **60**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **1 min**
- Evaporation rate **1 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6.25 kg (87.4%) | 78 % | 7 |
| Grain | Słód owsiany Fawcett | 0.25 kg (3.5%) | 77 % | 5 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (3.5%) | 78 % | 20 |
| Grain | Strzegom Karmel 30 | 0.25 kg (3.5%) | 78 % | 30 |
| Grain | Melanoiden Malt | 0.15 kg (2.1%) | 78 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Amarillo | 21 g | 60 min | 8.5 % |
| Boil | Nelson Sauvin | 19 g | 60 min | 10.7 % |
| Boil | Nelson Sauvin | 13 g | 30 min | 10.7 % |
| Boil | Wai-iti | 62 g | 10 min | 2.2 % |
| Whirlpool | Nelson Sauvin | 64 g | 10 min | 10.7 % |

Notes

- moje
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