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

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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.