

## +100 IBU IPA

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **117**
- SRM **8.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt        | 6 kg (69%)     | 80 %  | 7   |
| Grain | Monachijski                   | 1.7 kg (19.5%) | 80 %  | 16  |
| Grain | Weyermann<br>pszeniczny jasny | 0.8 kg (9.2%)  | 80 %  | 6   |
| Grain | Karmelowy<br>Czerwony         | 0.2 kg (2.3%)  | 75 %  | 59  |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 15.5 %     |
| Boil      | Ahtanum                | 50 g   | 40 min   | 5 %        |
| Boil      | Bravo                  | 25 g   | 10 min   | 15.5 %     |
| Whirlpool | Bravo                  | 25 g   | 10 min   | 15.5 %     |
| Whirlpool | El Dorado              | 50 g   | 10 min   | 15 %       |
| Whirlpool | Summit                 | 50 g   | 10 min   | 17 %       |
| Dry Hop   | Citra                  | 50 g   | 5 day(s) | 12 %       |
| Dry Hop   | Azacca                 | 50 g   | 5 day(s) | 14 %       |