

## +100 IBU IPA

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- 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 pszeniczny jasny	0.8 kg (9.2%)	80 %	6
Grain	Karmelowy 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 %