

8° (American IPA)

- Gravity **15.9 BLG**
- ABV ---
- IBU **91**
- SRM **20.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6.5 kg (86.7%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 1 kg (13.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 20 min | 15.5 % |
| Boil | Cascade | 50 g | 20 min | 6 % |
| Boil | Sybilla | 50 g | 7 min | 3.5 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 7 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |