

# Niepodległościowe - SH Izabella PIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (100%)	--- %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	60 min	5.1 %
Boil	Izabella	20 g	30 min	5.1 %
Boil	Izabella	20 g	15 min	5.1 %
Dry Hop	Izabella	100 g	2 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	400 ml	Wyeast Labs