

# SH IPA #1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **74**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (86.5%)	82 %	4
Grain	Pszeniczny	0.4 kg (10.8%)	85 %	4
Grain	Monachijski	0.1 kg (2.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	10 %
Boil	Mandarina Bavaria	15 g	25 min	10 %
Boil	Cascade	15 g	25 min	6 %
Boil	Jarrylo	15 g	25 min	15 %
Aroma (end of boil)	Jarrylo	10 g	5 min	15 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Mandarina Bavaria	10 g	5 min	10 %