

# IIPA

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **130 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.2 kg (73.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	1.2 kg (14.2%)	80 %	6
Grain	Żytni	0.56 kg (6.6%)	85 %	8
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15.8 %
Boil	Tomahawk	15 g	60 min	15.8 %
Boil	Centennial	25 g	45 min	10.5 %
Boil	Centennial	25 g	30 min	10.5 %
Boil	Amarillo	30 g	15 min	8.5 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %