

# IIPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **50**
- SRM **8.7**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (70%)	79 %	6
Grain	Monachijski	1 kg (20%)	80 %	16
Grain	Abbey Malt Weyermann	0.5 kg (10%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Cascade	25 g	30 min	6 %
Boil	Amarillo	20 g	5 min	9.5 %