

# IIPA

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **75**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	40 min	12.2 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Dry Hop	Enigma (AUS)	50 g	2 day(s)	17.2 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Citra cryo	25 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min
Other	pożywka	2 g	Boil	5 min