

## IIPA U3

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **71**
- SRM **6.5**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **53 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **47.4 liter(s)**
- Total mash volume **63.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg (94.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.4 kg (2.5%)	79 %	22
Grain	Karmelowy Czerwony	0.4 kg (2.5%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	15.5 %
Aroma (end of boil)	Centenial	100 g	5 min	8.3 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %
Dry Hop	Citra	50 g	7 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	20 g	Boil	15 min