

IPA 101 I Buuu

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **101**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **19 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- 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 | Słód monachijski | 2.5 kg (50%) | 79 % | 15 |
| Grain | Strzegom Pale Ale | 2.5 kg (50%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Marynka | 40 g | 30 min | 8.8 % |
| Boil | Pilgrim | 35 g | 30 min | 10.3 % |
| Boil | Citra | 25 g | 20 min | 13.5 % |
| Boil | Pilgrim | 40 g | 10 min | 10.3 % |
| Boil | Lemon drop | 20 g | 10 min | 4.6 % |
| Dry Hop | Pilgrim | 25 g | 5 day(s) | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | --- |