

# IPP

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- Gravity **11.4 BLG**
- ABV ---
- IBU **41**
- SRM **3.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (81.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (12.3%)	79 %	16
Grain	Weyermann - Acidulated Malt	0.25 kg (6.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Marynka	25 g	7 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	666 ml	Fermentum Mobile