

# 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 |