

## Leftöver IPL

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **137**
- SRM **5.6**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	7 kg (87.5%)	58 %	4
Grain	Vienna Malt	1 kg (12.5%)	55 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	17 %
Boil	Mosaic	20 g	60 min	13.3 %
Boil	Warrior	20 g	15 min	17 %
Boil	Mosaic	10 g	15 min	13.3 %
Boil	Warrior	20 g	5 min	17 %
Boil	Mosaic	20 g	5 min	13.3 %
Dry Hop	Warrior	20 g	---	17 %
Dry Hop	Mosaic	50 g	---	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	11 g	Mangrove Jack's

### Notes

- topped up to 15 degree gravity around 19 liters  
*Feb 27, 2019, 1:54 AM*