

# 100 IBU Ipa 21BLG

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **117**
- SRM **9.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Castle Pale Ale    | 6 kg (69%)     | 80 %  | 8   |
| Grain | Monachijski        | 1.7 kg (19.5%) | 80 %  | 16  |
| Grain | Pszeniczny         | 0.8 kg (9.2%)  | 85 %  | 4   |
| Grain | Karmelowy Czerwony | 0.2 kg (2.3%)  | 75 %  | 59  |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Warrior     | 40 g   | 60 min   | 15.5 %     |
| Boil      | Cascade     | 40 g   | 20 min   | 6 %        |
| Boil      | Eureka!     | 30 g   | 10 min   | 18 %       |
| Boil      | Sorachi Ace | 40 g   | 10 min   | 10 %       |
| Whirlpool | Amarillo    | 35 g   | 20 min   | 9.5 %      |
| Whirlpool | Centennial  | 40 g   | 20 min   | 10.5 %     |
| Whirlpool | Eureka!     | 30 g   | 20 min   | 18 %       |
| Dry Hop   | Ekuanot     | 70 g   | 3 day(s) | 13.1 %     |
| Dry Hop   | Centennial  | 40 g   | 3 day(s) | 10.5 %     |