IIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **115**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(34.1%)*	80 %	4
Grain	Viking Pale Ale malt	3 kg *(34.1%)*	80 %	5
Grain	Strzegom Wiedeński	1.5 kg *(17%)*	79 %	10
Grain	Płatki owsiane	1 kg *(11.4%)*	85 %	3
Grain	Strzegom Karmel 300	0.3 kg *(3.4%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	70 min	13 %
Boil	Mosaic usa	50 g	70 min	12 %
Boil	Sabro	30 g	20 min	15 %