

## IPA 101 I Buuu

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **101**
- SRM **6.3**
- 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 **90 min**
- Evaporation rate **19 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Słód monachijski  | 2.5 kg (50%) | 79 %  | 15  |
| Grain | Strzegom Pale Ale | 2.5 kg (50%) | 79 %  | 6   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Marynka    | 40 g   | 30 min   | 8.8 %      |
| Boil    | Pilgrim    | 35 g   | 30 min   | 10.3 %     |
| Boil    | Citra      | 25 g   | 20 min   | 13.5 %     |
| Boil    | Pilgrim    | 40 g   | 10 min   | 10.3 %     |
| Boil    | Lemon drop | 20 g   | 10 min   | 4.6 %      |
| Dry Hop | Pilgrim    | 25 g   | 5 day(s) | 10.3 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |