

+100 IBU IPA

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **117**
- SRM **8.9**
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (69%) | 80 % | 7 |
| Grain | Monachijski | 1.7 kg (19.5%) | 80 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.8 kg (9.2%) | 80 % | 6 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.3%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Ahtanum | 50 g | 40 min | 5 % |
| Boil | Bravo | 25 g | 10 min | 15.5 % |
| Whirlpool | Bravo | 25 g | 10 min | 15.5 % |
| Whirlpool | El Dorado | 50 g | 10 min | 15 % |
| Whirlpool | Summit | 50 g | 10 min | 17 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Azacca | 50 g | 5 day(s) | 14 % |