

# 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 %