

## IPA #16 SWC

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **90**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **402.5 liter(s)**
- Total mash volume **517.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	115 kg (100%)	80.5 %	3.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	1000 g	15 min	12.5 %
Whirlpool	Idaho 7	1000 g	15 min	14.1 %
Dry Hop	Citra	3000 g	3 day(s)	12.5 %
Dry Hop	Centennial	5000 g	3 day(s)	10 %
Boil	lunga	1500 g	60 min	10 %