

# molly IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **66**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rice, Flaked	1 kg (32.3%)	70 %	2
Grain	Briess - Pilsen Malt	2 kg (64.5%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.1 kg (3.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	35 min	15.5 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	150 g	Mangrove Jack's