

# Przechmielona IPA

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **49**
- SRM **6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.1 kg (81.9%)	80 %	5
Grain	Pszeniczny	0.6 kg (8.1%)	85 %	4
Grain	Carared	0.25 kg (3.4%)	75 %	39
Grain	Strzegom Monachijski typ I	0.5 kg (6.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12 %
Whirlpool	Crystal	100 g	0 min	4.5 %