

# Przechmielona IPA

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- 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 %      |