

## sm. ipa

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **110**
- SRM **7.4**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	3 kg (50%)	82 %	10
Grain	Viking Malt Wędzony Czereśnią	2 kg (33.3%)	82 %	10
Grain	Grodziski pszeniczny wędzony dębem	1 kg (16.7%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	50 min	11 %
Boil	Columbus/Tomahawk/Zeus	9 g	15 min	15 %
Boil	Simcoe	30 g	15 min	11 %
Aroma (end of boil)	Nugget	100 g	5 min	10 %
Dry Hop	Equinox	30 g	2 day(s)	13.1 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %