

## spanish sun ne ipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (33.3%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.1%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	15 min	9.5 %
Boil	Cascade	20 g	10 min	7 %
Whirlpool	Mosaic	45 g	0 min	10 %
Whirlpool	Cascade	30 g	0 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	150 ml	Yeast Bay