

## 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 %     |