

100 IBU Ipa 21BLG

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **117**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 6 kg (69%) | 80 % | 8 |
| Grain | Monachijski | 1.7 kg (19.5%) | 80 % | 16 |
| Grain | Pszeniczny | 0.8 kg (9.2%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.3%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Warrior | 40 g | 60 min | 15.5 % |
| Boil | Cascade | 40 g | 20 min | 6 % |
| Boil | Eureka! | 30 g | 10 min | 18 % |
| Boil | Sorachi Ace | 40 g | 10 min | 10 % |
| Whirlpool | Amarillo | 35 g | 20 min | 9.5 % |
| Whirlpool | Centennial | 40 g | 20 min | 10.5 % |
| Whirlpool | Eureka! | 30 g | 20 min | 18 % |
| Dry Hop | Ekuanot | 70 g | 3 day(s) | 13.1 % |
| Dry Hop | Centennial | 40 g | 3 day(s) | 10.5 % |