

100 IBU IPA

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **87**
- SRM **7.7**
- 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (69%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.7 kg (19.5%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.8 kg (9.2%) | 80 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (2.3%) | 75 % | 30 |

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 % |