

## 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  |