

million ibu

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **100**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	12 kg (75%)	80 %	7
Grain	Monachijski	3 kg (18.8%)	80 %	16
Grain	Pszeniczny	1 kg (6.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Mosaic	50 g	60 min	10 %
Boil	Simcoe	50 g	30 min	13.2 %
Boil	Mosaic	50 g	30 min	11 %
Boil	Citra	50 g	18 min	13 %
Boil	Citra	50 g	5 min	13 %
Dry Hop	Centennial	100 g	3 day(s)	9.7 %
Dry Hop	Cascade	100 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile