

Ipka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (53.8%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (30.8%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 60 g | 0 min | 10 % |
| Aroma (end of boil) | Amarillo | 60 g | 0 min | 9.5 % |
| Dry Hop | Citra | 60 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |
| Dry Hop | Amarillo | 60 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 200 ml | Wyeast Labs |