

# IPKA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **24.3**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Cara Body 8 EBC	1 kg (20%)	82 %	8
Grain	Red Crystal 350-450 EBC	1 kg (20%)	--- %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	20 g	30 min	12.7 %
Boil	Moutere	20 g	15 min	14.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Zula	20 g	0 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata	50 g	Primary	7 day(s)