

# IPka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **71**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.6 kg (83.2%)	85 %	7
Grain	Viking Pale Ale malt	0.95 kg (14.1%)	80 %	5
Grain	Abbey Malt Weyermann	0.18 kg (2.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	falconers flight	45 g	55 min	11.3 %
Boil	falconers flight	40 g	30 min	11.3 %
Boil	Lublin (Lubelski)	22 g	5 min	4 %
Aroma (end of boil)	falconers flight	30 g	0 min	11.3 %
Dry Hop	falconers flight	120 g	9 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis