

ipka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **3.1**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3.5 kg (63.6%) | 80.5 % | 2 |
| Grain | Oats, Flaked | 1 kg (18.2%) | 80 % | 2 |
| Grain | Wheat, Flaked | 1 kg (18.2%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 7 g | 60 min | 12 % |
| Boil | Chinook | 8 g | 60 min | 13 % |
| Boil | Simcoe | 7 g | 60 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Dry Hop | Simcoe | 20 g | 7 day(s) | 13.2 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |
| Dry Hop | Chinook | 20 g | 7 day(s) | 13 % |
| Aroma (end of boil) | Ekuanot | 28.3 g | 5 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 15 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | whirfloc tablet | 1 g | Boil | 30 min |