

# ippka

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **6**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount         | Yield | EBC |
|-------|------------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt                     | 5 kg (81.3%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt                        | 1 kg (16.3%)   | 83 %  | 5   |
| Grain | Cara crystal<br>castlemalting 150<br>ebc | 0.15 kg (2.4%) | 78 %  | 150 |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Sybilla     | 30 g   | 60 min   | 3.5 %      |
| Boil    | Citra       | 30 g   | 30 min   | 12 %       |
| Boil    | Vic Secret  | 30 g   | 5 min    | 16.3 %     |
| Dry Hop | Citra       | 60 g   | 4 day(s) | 12 %       |
| Dry Hop | Huell Melon | 30 g   | 4 day(s) | 7.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11.5 g | fermentis  |