# K aipa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **---**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 2.5 kg *(66.7%)* | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg *(26.7%)* | 79 % | 10 |
| Grain | Karmelowy Czerwony | 0.25 kg *(6.7%)* | 75 % | 50 |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.