

# ipka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **4.3**

## 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 **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **68C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 85 %  | 7   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Cascade PL | 20 g   | 20 min | 7.3 %      |
| Boil    | Chinook    | 20 g   | 20 min | 13.3 %     |
| Boil    | Lemon drop | 20 g   | 20 min | 6 %        |
| Boil    | Cascade PL | 20 g   | 10 min | 7.3 %      |
| Boil    | Chinook    | 20 g   | 10 min | 13.3 %     |
| Boil    | Lemon drop | 20 g   | 10 min | 6 %        |