IPKA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **75**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **68 C**, Time **1 min**
- Temp **65 C**, Time **55 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **1 min** at **68C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **10.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale	2 kg *(76.9%)*	80 %	3
Grain	Pszeniczny	0.5 kg *(19.2%)*	--- %	3
Grain	Biscuit	0.1 kg *(3.8%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	9 %
Boil	Amarillo	15 g	30 min	8.9 %
Boil	Mosaic	15 g	15 min	12 %
Whirlpool	Mosaic	15 g	1 min	12 %
Whirlpool	Amarillo	15 g	1 min	8.9 %
Whirlpool	Lemon Drop	20 g	1 min	4.6 %
Whirlpool	Kohatu	20 g	1 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	Safale

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