szybka ipka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **34**
- SRM **4.1**
- 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 **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(54.5%)*	82 %	4
Grain	Viking Pale Ale malt	2 kg *(36.4%)*	80 %	5
Grain	Pszeniczny	0.5 kg *(9.1%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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