

# Ipka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **128**
- SRM **22.4**
- Style **Imperial 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 **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name                                | Amount     | Yield | EBC |
|-------|-------------------------------------|------------|-------|-----|
| Grain | Słód Caramunich Typ II Weyermann    | 3 kg (60%) | 73 %  | 120 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1 kg (20%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński                  | 1 kg (20%) | 79 %  | 10  |

## Hops

| Use for             | Name                    | Amount | Time   | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil                | Citra zamiennik galaxy  | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Citra zamiennik galaxy  | 20 g   | 60 min | 15 %       |
| Boil                | Culumbus                | 10 g   | 10 min | 16 %       |
| Boil                | Culumbus                | 20 g   | 60 min | 16 %       |
| Aroma (end of boil) | Mosaic zamiennik galaxy | 30 g   | 60 min | 14 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Mash    | 45 min |