

# IPKA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (92.6%)	80 %	7
Grain	Cookies	0.2 kg (7.4%)	15 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	50 min	7.8 %
Aroma (end of boil)	Cascade	15 g	10 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	50 ml	---