

IPKA 3in1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **4.3**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilznieński | 4.5 kg (69.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (15.4%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (15.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Citra | 150 g | 5 min | 12 % |
| Whirlpool | Cascade | 100 g | 5 min | 6 % |
| Whirlpool | Mosaic | 50 g | 5 min | 10 % |
| Dry Hop | Nelson Sauvín | 150 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|-------------|
| Bootleg Biology Neepah Blend | Ale | Liquid | 50 ml | White Labs |
| Wyeast - 3068 Weihenstephan Weizen | Ale | Liquid | 50 ml | Wyeast Labs |
| Safale US-05 | Ale | Dry | 5 g | Fermentis |