

# IPka

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **105**
- SRM **4.6**
- 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 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	1.5 kg (27.3%)	85 %	4
Grain	Płatki owsiane	0.8 kg (14.5%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (3.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	13.5 %
Boil	Simcoe	25 g	60 min	13.3 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.3 %