

ipka sortland #97

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.3**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (81.4%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (4.7%)	78 %	4
Grain	Płatki owsiane	0.6 kg (14%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Whirlpool	Citra	25 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	22 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	5 min