

# ippka

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **6**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (81.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.3%)	83 %	5
Grain	Cara crystal castlemalting 150 ebc	0.15 kg (2.4%)	78 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	3.5 %
Boil	Citra	30 g	30 min	12 %
Boil	Vic Secret	30 g	5 min	16.3 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Huell Melon	30 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	fermentis