

# Kaška IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **3**
- Style **White 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (50%)	80.5 %	2
Grain	Briess - Carapils Malt	1 kg (20%)	74 %	3
Grain	Chit Malt	0.5 kg (10%)	50 %	2
Grain	Oats, Malted	0.5 kg (10%)	80 %	2
Adjunct	Briess - Oat Flakes	0.5 kg (10%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	25 g	---	12 %
Boil	Citra	25 g	45 min	12 %
Boil	Citra	25 g	15 min	12 %