

# PMK IPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (37.3%)	84 %	5
Grain	Viking Pilsner malt	3.5 kg (52.2%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (7.5%)	83 %	5
Grain	Strzegom Karmel 300	0.2 kg (3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	50 g	10 min	12 %
Boil	Falconer's Flight	25 g	6 min	10.5 %
Boil	Falconer's Flight	25 g	2 min	10.5 %
Dry Hop	Target	50 g	5 day(s)	10.5 %