

## Zimowa Ipka vol2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	6 kg (92.3%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Centennial	25 g	20 min	10.5 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Centennial	25 g	2 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP004 - Irish Ale Yeast	Ale	Slant	150 ml	White Labs