

# Ipa ipka ipeczka...

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **4.3**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.7 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (92.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Summit	10 g	5 min	17 %
Whirlpool	Mosaic	10 g	20 min	10 %
Whirlpool	Summit	10 g	20 min	17 %
Dry Hop	Mosaic	10 g	5 day(s)	10 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %
Dry Hop	Summit	10 g	5 day(s)	17 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	209 ml	Mangrove Jack's