

# IPKa

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **7.6**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (63.5%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (31.7%)	79 %	22
Grain	Strzegom Pszeniczny	0.3 kg (4.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Mosaic	30 g	20 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis