

# Ipka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (53.8%)	81 %	4
Grain	Strzegom Pale Ale	2 kg (30.8%)	79 %	6
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Aroma (end of boil)	Amarillo	60 g	0 min	9.5 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Amarillo	60 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	200 ml	Wyeast Labs