

# IPKA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **24.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                    | Amount     | Yield | EBC |
|-------|-------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt    | 3 kg (60%) | 80 %  | 5   |
| Grain | Cara Body 8 EBC         | 1 kg (20%) | 82 %  | 8   |
| Grain | Red Crystal 350-450 EBC | 1 kg (20%) | --- % | 400 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Idaho 7 | 20 g   | 30 min | 12.7 %     |
| Boil                | Moutere | 20 g   | 15 min | 14.5 %     |
| Aroma (end of boil) | Simcoe  | 20 g   | 0 min  | 13.2 %     |
| Aroma (end of boil) | Zula    | 20 g   | 0 min  | 8.3 %      |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name    | Amount | Use for | Time     |
|--------|---------|--------|---------|----------|
| Flavor | Herbata | 50 g   | Primary | 7 day(s) |