

# ipka

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **39.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (85.5%)	80 %	6
Grain	Weyermann - Carapils	0.85 kg (14.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	10 g	120 min	12 %
Whirlpool	Mosaic	20 g	40 min	12 %
Whirlpool	Simcoe	30 g	40 min	13.2 %