

# IPKA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (44.4%)	81 %	4
Grain	Briess - Pale Ale Malt	5 kg (55.6%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Azacca	25 g	10 min	14 %
Boil	Mosaic	25 g	60 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---