

# ipka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **3.1**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.5 kg (63.6%)	80.5 %	2
Grain	Oats, Flaked	1 kg (18.2%)	80 %	2
Grain	Wheat, Flaked	1 kg (18.2%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	60 min	12 %
Boil	Chinook	8 g	60 min	13 %
Boil	Simcoe	7 g	60 min	13.2 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Chinook	20 g	7 day(s)	13 %
Aroma (end of boil)	Ekuanot	28.3 g	5 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	15 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	whirfloc tablet	1 g	Boil	30 min