

## IPka

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **80**
- SRM **4.9**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (50%)	80 %	7
Grain	Pilznieński	1 kg (25%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Carahell	0.5 kg (12.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	30 min	12.5 %
Boil	Kohatu	20 g	20 min	5.8 %
Boil	Kohatu	20 g	10 min	5.8 %
Boil	Sorachi Ace	20 g	10 min	12.5 %
Boil	Sorachi Ace	30 g	5 min	12.5 %
Aroma (end of boil)	Eureka!	30 g	1 min	18 %
Aroma (end of boil)	Sorachi Ace	30 g	1 min	12.5 %
Dry Hop	Sorachi Ace	30 g	4 day(s)	12.5 %
Dry Hop	Eureka!	20 g	4 day(s)	18 %