

# IPKA 3in1

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **4.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (69.2%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	80 %	4
Grain	Płatki pszeniczne	1 kg (15.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	150 g	5 min	12 %
Whirlpool	Cascade	100 g	5 min	6 %
Whirlpool	Mosaic	50 g	5 min	10 %
Dry Hop	Nelson Sauvín	150 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bootleg Biology Neepah Blend	Ale	Liquid	50 ml	White Labs
Wyeast - 3068 Weihenstephan Weizen	Ale	Liquid	50 ml	Wyeast Labs
Safale US-05	Ale	Dry	5 g	Fermentis