

# IPKa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.4 %
Boil	Mandarina Bavaria	20 g	20 min	7.4 %
Whirlpool	Equinox	20 g	5 min	13.4 %
Whirlpool	Enigma (AUS)	30 g	0 min	17.2 %
Dry Hop	Mandarina Bavaria	50 g	3 day(s)	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	100 ml	---