

# ipka

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- Gravity **15.9 BLG**
- ABV ---
- IBU **68**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **135 liter(s)**
- Trub loss **5 %**
- Size with trub loss **144.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **173.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **117 liter(s)**
- Total mash volume **156 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	31.5 kg (80.8%)	85 %	7
Grain	Rye Malt	4.5 kg (11.5%)	63 %	10
Grain	Pszeniczny	3 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	150 g	0 min	15.5 %
Boil	Cascade	240 g	45 min	6 %
Boil	Chinook	240 g	60 min	13 %
Dry Hop	Citra	100 g	---	12 %
Dry Hop	Amarillo	100 g	---	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	140 g	---