

# IPOLITKA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **25 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **25 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.3 kg (8.3%)	85 %	4
Sugar	Candi Sugar, Clear	0.3 kg (8.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	MIX exp2/20 Apreta i ksiazecy	45 g	10 min	7.8 %
Boil	lunga	35 g	20 min	10 %
Whirlpool	MIX exp2/20 Apreta i ksiazecy	45 g	---	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Notes

- Pro ipa  
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