

Taka ipa

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 10 kg (83.3%) | 79 % | 6 |
| Grain | Viking malt cookie | 2 kg (16.7%) | 80 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Iunga | 40 g | 55 min | 11 % |
| Boil | Lomik | 30 g | 20 min | 5 % |
| Boil | Cascade PL | 50 g | 5 min | 5.2 % |
| Boil | Izabella | 50 g | 5 min | 5.5 % |
| Whirlpool | Izabella | 50 g | 0 min | 5.5 % |
| Whirlpool | Cascade PL | 50 g | 0 min | 5.2 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 6 % |
| Dry Hop | Izabella | 100 g | 3 day(s) | 5.5 % |