

# Zimowa Ipka

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 6 kg (92.3%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 %  | 4   |

## Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | Iunga            | 10 g   | 60 min   | 11 %       |
| Whirlpool | Nelson Sauvignon | 50 g   | 20 min   | 11 %       |
| Whirlpool | Mosaic           | 25 g   | 20 min   | 10 %       |
| Dry Hop   | Nelson Sauvignon | 100 g  | 2 day(s) | 11 %       |
| Dry Hop   | Mosaic           | 25 g   | 2 day(s) | 10 %       |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory  |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale  | Slant | 150 ml | Wyeast Labs |