

# IPKa

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **7.6**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 4 kg (63.5%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 2 kg (31.7%)  | 79 %  | 22  |
| Grain | Strzegom Pszeniczny         | 0.3 kg (4.8%) | 81 %  | 6   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 30 g   | 60 min | 12 %       |
| Boil                | Simcoe | 20 g   | 30 min | 13.2 %     |
| Boil                | Mosaic | 30 g   | 20 min | 10 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 0 min  | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |