

# IPKA 16

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **86**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **79C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (62.5%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (31.3%)	85 %	5
Grain	Briess - 2 Row Carapils Malt	0.2 kg (6.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	65 min	12 %
Aroma (end of boil)	Citra	15 g	20 min	12 %
Aroma (end of boil)	Mosaic	6 g	20 min	10 %
Aroma (end of boil)	Simcoe	8 g	20 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis