

# ipka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Carapils                      | 0.24 kg (3.8%) | 78 %  | 4   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 4 kg (63.5%)   | 80 %  | 4   |
| Grain | Simpsons - Golden Promise                 | 2 kg (31.7%)   | 81 %  | 7   |
| Grain | Weyermann - Acidulated Malt               | 0.06 kg (1%)   | 80 %  | 6   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Moutere | 15 g   | 60 min   | 15.3 %     |
| Boil      | Moutere | 15 g   | 12 min   | 15.3 %     |
| Boil      | Idaho 7 | 30 g   | 12 min   | 12.3 %     |
| Boil      | citra   | 30 g   | 12 min   | 12.9 %     |
| Whirlpool | Moutere | 20 g   | 1 min    | 14.5 %     |
| Whirlpool | Mosaic  | 20 g   | 1 min    | 12.3 %     |
| Whirlpool | Citra   | 20 g   | 1 min    | 12.9 %     |
| Whirlpool | Idaho 7 | 20 g   | 1 min    | 12.3 %     |
| Dry Hop   | Mosaic  | 30 g   | 3 day(s) | 10 %       |
| Dry Hop   | citra   | 50 g   | 3 day(s) | 10 %       |
| Dry Hop   | Idaho 7 | 50 g   | 3 day(s) | 12.7 %     |