

# Ipka

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (81.6%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.9 kg (18.4%) | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Citra  | 50 g   | 5 min    | 12 %       |
| Boil    | Mosaic | 40 g   | 2 min    | 10 %       |
| Boil    | lunga  | 20 g   | 25 min   | 9.5 %      |
| Boil    | Simcoe | 20 g   | 10 min   | 13.2 %     |
| Dry Hop | Citra  | 40 g   | 3 day(s) | 12 %       |
| Dry Hop | Mosaic | 40 g   | 3 day(s) | 10 %       |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 150 ml | White Labs |