

Ipka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **5**
- 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 **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Viking Cookie	0.25 kg (4.5%)	70 %	50
Grain	Platki owsiane	0.25 kg (4.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	22 g	60 min	19 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Whirlpool	Huell Melon	50 g	0 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Slant	1200 ml	AB Mauri

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min