

# Ipka west

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **40**
- SRM **4.9**
- Style **American IPA**

## Batch size

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

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (100%)	78 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12 %
Aroma (end of boil)	Amarillo	25 g	0 min	8 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Whirlpool	Amarillo	25 g	45 min	8 %
Whirlpool	Citra	25 g	45 min	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10 g	Fermentis