

# ipataka

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **10.3**
- 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 **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **12 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **12 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Castlemalting	5 kg (74.1%)	79 %	8.5
Grain	Castlemalting Melanoidynowy	0.5 kg (7.4%)	81 %	80
Grain	Castlemalting - Cara Clair	0.5 kg (7.4%)	78 %	9
Grain	Weyermann - Carared	0.75 kg (11.1%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	50 min	12.9 %
Boil	Cascade	30 g	10 min	7.1 %
Boil	Cascade	30 g	50 min	7.1 %
Aroma (end of boil)	Citra	30 g	5 min	12.9 %
Dry Hop	Cascade	40 g	7 day(s)	7.1 %
Dry Hop	Citra	20 g	7 day(s)	12.9 %
Dry Hop	Simcoe	10 g	7 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis