

IPKA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **75**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **68 C**, Time **1 min**
- Temp **65 C**, Time **55 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **1 min** at **68C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **10.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Słód pale ale | 2 kg (76.9%) | 80 % | 3 |
| Grain | Pszeniczny | 0.5 kg (19.2%) | --- % | 3 |
| Grain | Biscuit | 0.1 kg (3.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Cascade | 15 g | 60 min | 9 % |
| Boil | Amarillo | 15 g | 30 min | 8.9 % |
| Boil | Mosaic | 15 g | 15 min | 12 % |
| Whirlpool | Mosaic | 15 g | 1 min | 12 % |
| Whirlpool | Amarillo | 15 g | 1 min | 8.9 % |
| Whirlpool | Lemon Drop | 20 g | 1 min | 4.6 % |
| Whirlpool | Kohatu | 20 g | 1 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 11.5 g | Safale |