

Ipka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **128**
- SRM **22.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|------------|-------|-----|
| Grain | Słód Caramunich Typ II Weyermann | 3 kg (60%) | 73 % | 120 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1 kg (20%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil | Citra zamiennik galaxy | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Citra zamiennik galaxy | 20 g | 60 min | 15 % |
| Boil | Culumbus | 10 g | 10 min | 16 % |
| Boil | Culumbus | 20 g | 60 min | 16 % |
| Aroma (end of boil) | Mosaic zamiennik galaxy | 30 g | 60 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g | Mash | 45 min |