

ipka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **4.5**
- 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 **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Carapils | 0.24 kg (3.8%) | 78 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (63.5%) | 80 % | 4 |
| Grain | Simpsons - Golden Promise | 2 kg (31.7%) | 81 % | 7 |
| Grain | Weyermann - Acidulated Malt | 0.06 kg (1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Moutere | 15 g | 60 min | 15.3 % |
| Boil | Moutere | 15 g | 12 min | 15.3 % |
| Boil | Idaho 7 | 30 g | 12 min | 12.3 % |
| Boil | citra | 30 g | 12 min | 12.9 % |
| Whirlpool | Moutere | 20 g | 1 min | 14.5 % |
| Whirlpool | Mosaic | 20 g | 1 min | 12.3 % |
| Whirlpool | Citra | 20 g | 1 min | 12.9 % |
| Whirlpool | Idaho 7 | 20 g | 1 min | 12.3 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |
| Dry Hop | citra | 50 g | 3 day(s) | 10 % |
| Dry Hop | Idaho 7 | 50 g | 3 day(s) | 12.7 % |