

# Ipka

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (81.6%)	80 %	5
Grain	Płatki owsiane	0.9 kg (18.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	5 min	12 %
Boil	Mosaic	40 g	2 min	10 %
Boil	lunga	20 g	25 min	9.5 %
Boil	Simcoe	20 g	10 min	13.2 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	150 ml	White Labs