

# IPKA

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **88**
- SRM **8.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.16 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **39.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **2 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **77.9C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **2 min** at **75C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (31.6%)	85 %	7
Grain	soufflet pale ale	5 kg (52.6%)	81 %	7
Grain	Carared	0.5 kg (5.3%)	75 %	39
Grain	Monachijski	1 kg (10.5%)	80 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	30 g	15 min	14.8 %
Boil	Citra	50 g	30 min	12.9 %
Boil	Chinook	50 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
FM53 Voss kveik	Ale	Slant	15 ml	FM