

IPka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **71**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **35 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.6 kg (83.2%) | 85 % | 7 |
| Grain | Viking Pale Ale malt | 0.95 kg (14.1%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.18 kg (2.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | falconers flight | 45 g | 55 min | 11.3 % |
| Boil | falconers flight | 40 g | 30 min | 11.3 % |
| Boil | Lublin (Lubelski) | 22 g | 5 min | 4 % |
| Aroma (end of boil) | falconers flight | 30 g | 0 min | 11.3 % |
| Dry Hop | falconers flight | 120 g | 9 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |