

# IPKA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.3 kg (92%)	80 %	7
Grain	Cookies	0.2 kg (8%)	15 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	8 g	40 min	7.8 %
Aroma (end of boil)	Cascade	10 g	10 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-04	Ale	Slant	500 ml	---