

Ipka 9/20

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **67**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Bel | 2.5 kg (80.6%) | 79 % | 4 |
| Grain | Pszeniczny | 0.25 kg (8.1%) | 85 % | 3 |
| Grain | Carahell | 0.15 kg (4.8%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.2 kg (6.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 11.7 % |
| Boil | Chinook | 15 g | 30 min | 11.7 % |
| Aroma (end of boil) | Chinook | 20 g | 5 min | 11.7 % |