

ipka

- Gravity **15.9 BLG**
- ABV ---
- IBU **68**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **135 liter(s)**
- Trub loss **5 %**
- Size with trub loss **144.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **173.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **117 liter(s)**
- Total mash volume **156 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 31.5 kg (80.8%) | 85 % | 7 |
| Grain | Rye Malt | 4.5 kg (11.5%) | 63 % | 10 |
| Grain | Pszeniczny | 3 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 150 g | 0 min | 15.5 % |
| Boil | Cascade | 240 g | 45 min | 6 % |
| Boil | Chinook | 240 g | 60 min | 13 % |
| Dry Hop | Citra | 100 g | --- | 12 % |
| Dry Hop | Amarillo | 100 g | --- | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 140 g | --- |