

# Nowa Ipka

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **7.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (53.8%)	85 %	7
Grain	Weyermann - Light Munich Malt	2.5 kg (38.5%)	82 %	14
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Boil	Mosaic	50 g	5 min	10 %
Boil	Simcoe	125 g	5 min	13.2 %