

Zimowa Ipka vol2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 | Pilznieński | 6 kg (92.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Whirlpool | Citra | 50 g | 20 min | 12 % |
| Whirlpool | Centennial | 25 g | 20 min | 10.5 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |
| Dry Hop | Centennial | 25 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Slant | 150 ml | White Labs |