

## (i)Ipka

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **72**
- SRM **6.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (84%)	81 %	4
Grain	Pszeniczny	0.3 kg (6%)	85 %	4
Sugar	Candi Sugar, Clear	0.2 kg (4%)	78.3 %	2
Grain	Strzegom Monachijski typ II	0.2 kg (4%)	79 %	22
Grain	Abbey Castle	0.1 kg (2%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Sabro	20 g	25 min	14 %
Boil	Sabro	20 g	15 min	14 %
Boil	Sabro	30 g	1 min	14 %
Whirlpool	Sabro	50 g	5 min	1 %
Dry Hop	Sabro	50 g	2 day(s)	1 %