

# ipka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	6
Grain	Pszoniczny	1 kg (16.7%)	85 %	4
Grain	Pilzński	2 kg (33.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	elani	50 g	60 min	5.7 %
Boil	elani	50 g	30 min	5.7 %
Aroma (end of boil)	lotus	100 g	0 min	16.6 %
Dry Hop	Nectaron	100 g	---	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---

## Notes

- Po zacieraniu 15.5 blg. 16.09.2022 ok 22:00. Zacieranie w temp 65 C  
*Sep 16, 2022, 11:10 PM*
- 27.09.2022 Piwo odfermentowało do 4 blg. Przelane na cichą fermentację ok 21:00. Dodano chmiel 100g  
*Sep 27, 2022, 11:42 PM*
- 06.10.2022 Piwo odfermentowało do 2-2,5 blg.  
*Oct 6, 2022, 8:37 PM*
- 08.10.2022 butelkowanie z 85g cukru białego  
*Oct 7, 2022, 7:05 PM*
- Nowa warka  
16,5 blg  
odfermentowało do 3 blg  
18 L  
2 tyg burzliwa  
11 dni cicha  
*Oct 14, 2023, 2:38 PM*