

# Ipka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **128**
- SRM **22.4**
- Style **Imperial IPA**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Caramunich Typ II Weyermann	3 kg (60%)	73 %	120
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (20%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra zamiennik galaxy	10 g	10 min	12 %
Aroma (end of boil)	Citra zamiennik galaxy	20 g	60 min	15 %
Boil	Culumbus	10 g	10 min	16 %
Boil	Culumbus	20 g	60 min	16 %
Aroma (end of boil)	Mosaic zamiennik galaxy	30 g	60 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Mash	45 min