

# ipka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.24 kg (3.8%)	78 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (63.5%)	80 %	4
Grain	Simpsons - Golden Promise	2 kg (31.7%)	81 %	7
Grain	Weyermann - Acidulated Malt	0.06 kg (1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Moutere	15 g	60 min	15.3 %
Boil	Moutere	15 g	12 min	15.3 %
Boil	Idaho 7	30 g	12 min	12.3 %
Boil	citra	30 g	12 min	12.9 %
Whirlpool	Moutere	20 g	1 min	14.5 %
Whirlpool	Mosaic	20 g	1 min	12.3 %
Whirlpool	Citra	20 g	1 min	12.9 %
Whirlpool	Idaho 7	20 g	1 min	12.3 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	citra	50 g	3 day(s)	10 %
Dry Hop	Idaho 7	50 g	3 day(s)	12.7 %