

# Ipka

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **60**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **81 C**, Time **1 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **81C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.7 kg (74%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (6.5%)	78 %	4
Grain	Monachijski	0.5 kg (6.5%)	80 %	16
Grain	Płatki owsiane	0.5 kg (6.5%)	60 %	3
Grain	Rice, Flaked	0.5 kg (6.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	30 g	50 min	12.5 %
Boil	Chinook	30 g	20 min	10.5 %
Aroma (end of boil)	Amora Preta	30 g	5 min	7.4 %
Whirlpool	Mandarina Bavaria	50 g	10 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile