

# Ipka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **81**
- SRM **4.5**

## 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2 kg (33.3%)	80 %	6
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	30 min	13.2 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Citra	20 g	20 min	13.2 %
Aroma (end of boil)	Citra	20 g	2 min	12 %
Aroma (end of boil)	Simcoe	10 g	2 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	2 min	9.5 %
Whirlpool	Simcoe	15 g	45 min	13.2 %
Whirlpool	Citra	20 g	45 min	12 %
Whirlpool	Amarillo	10 g	45 min	9.5 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %
Dry Hop	Citra	40 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	50 ml	lazarus