

Nowa Ipka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **7.1**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (53.8%) | 85 % | 7 |
| Grain | Weyermann - Light Munich Malt | 2.5 kg (38.5%) | 82 % | 14 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Dry Hop | Simcoe | 100 g | 3 day(s) | 13.2 % |
| Boil | Mosaic | 50 g | 5 min | 10 % |
| Boil | Simcoe | 125 g | 5 min | 13.2 % |