

# Nowa Ipka

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- 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 %     |