

RED IPKA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **51**
- SRM **5**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (81.8%) | 81 % | 4 |
| Grain | Monachijski | 0.7 kg (12.7%) | 80 % | 16 |
| Grain | Carared | 0.3 kg (5.5%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Aroma (end of boil) | Tradition | 50 g | 15 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |