

# Taka ipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (83.3%)	79 %	6
Grain	Viking malt cookie	2 kg (16.7%)	80 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	55 min	11 %
Boil	Lomik	30 g	20 min	5 %
Boil	Cascade PL	50 g	5 min	5.2 %
Boil	Izabella	50 g	5 min	5.5 %
Whirlpool	Izabella	50 g	0 min	5.5 %
Whirlpool	Cascade PL	50 g	0 min	5.2 %
Dry Hop	Cascade	100 g	3 day(s)	6 %
Dry Hop	Izabella	100 g	3 day(s)	5.5 %