Zimowa Ipka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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	Pilzneński	6 kg *(92.3%)*	81 %	4
Grain	Weyermann - Carapils	0.5 kg *(7.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Nelson Sauvin	50 g	20 min	11 %
Whirlpool	Mosaic	25 g	20 min	10 %
Dry Hop	Nelson Sauvin	100 g	2 day(s)	11 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	150 ml	Wyeast Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.