

# I pa pa pa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Viking Malt	6.4 kg (86.5%)	80 %	7
Grain	Monachijski	1 kg (13.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lemon drop	25 g	60 min	5.3 %
Boil	Marynka	20 g	15 min	10 %
Boil	Lemon drop	25 g	15 min	5.3 %
Boil	Marynka	20 g	1 min	10 %
Boil	Lemon drop	25 g	1 min	5.3 %
Dry Hop	marynka	25 g	7 day(s)	5.4 %
Dry Hop	Lemon drop	20 g	7 day(s)	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	40 ml	Wyeast Labs