

# spipa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **58**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.4 kg (82.8%)	80.5 %	4
Grain	Weyermann - Carapils	0.25 kg (8.6%)	78 %	4
Grain	Oats, Flaked	0.25 kg (8.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12 %
Whirlpool	zombie	50 g	1 min	10.3 %
Whirlpool	Zula	50 g	1 min	10 %
Dry Hop	zombie	70 g	5 day(s)	10.3 %
Dry Hop	Zula	70 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---