

# Takaoipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **5.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **6 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **6 min** at **75C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (89.6%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.5%)	78 %	4
Grain	Caramel/Crystal Malt - 40L	0.2 kg (3%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Whirlpool	Amarillo	50 g	20 min	9.5 %
Whirlpool	Centennial	50 g	20 min	10.5 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Slant	250 ml	White Labs