

PIPA 31

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **63**
- SRM **3.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **34.5 liter(s)**

Steps

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

Mash step by step

- Heat up **28.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (69.6%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8.7%)	83 %	5
Grain	Briess - Rye Malt	0.75 kg (13%)	80 %	7
Grain	Oats, Flaked	0.5 kg (8.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	45 min	12.4 %
Whirlpool	Izabella	30 g	15 min	7.6 %
Whirlpool	Iunga	30 g	15 min	12.4 %
Dry Hop	Izabella	30 g	3 day(s)	7.6 %
Dry Hop	Iunga	20 g	3 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega