

# Gipa

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **53**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (29.1%)	80 %	5
Grain	Strzegom Pilzneński	2.85 kg (55.3%)	80 %	4
Grain	Oats, Flaked	0.4 kg (7.8%)	80 %	2
Grain	Wheat, Flaked	0.4 kg (7.8%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	5.3 %
Boil	Huell Melon	30 g	60 min	6.6 %
Boil	Hallertau Blanc	20 g	15 min	5.3 %
Boil	Huell Melon	20 g	15 min	6.6 %
Boil	Hallertau Blanc	15 g	5 min	5.3 %
Boil	Huell Melon	15 g	5 min	6.6 %
Boil	Hallertau Blanc	35 g	1 min	5.3 %
Boil	Huell Melon	35 g	1 min	6.6 %