

# Ipa pipa japa

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- Gravity **14 BLG**
- ABV ---
- IBU **32**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (94.3%)  | 85 %  | 7   |
| Grain | Carahell                  | 0.3 kg (5.7%) | 77 %  | 26  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Cascade  | 20 g   | 60 min   | 6 %        |
| Boil                | Amarillo | 20 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Citra    | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Citra    | 50 g   | 3 day(s) | 12 %       |
| Aroma (end of boil) | Cascade  | 10 g   | 0 min    | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |