

# PIPA 31

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- 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      | lunga    | 50 g   | 45 min   | 12.4 %     |
| Whirlpool | Izabella | 30 g   | 15 min   | 7.6 %      |
| Whirlpool | lunga    | 30 g   | 15 min   | 12.4 %     |
| Dry Hop   | Izabella | 30 g   | 3 day(s) | 7.6 %      |
| Dry Hop   | lunga    | 20 g   | 3 day(s) | 12.4 %     |

## Yeasts

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