

# 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      | Iunga      | 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 |