

# FIPA (FrenchIndiaPaleAle)

- Gravity **18.4 BLG**
- ABV ---
- IBU **60**
- SRM **10.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.6 kg (72.2%)	80 %	7
Grain	Briess - Munich Malt 10L	1 kg (27.8%)	77 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	triskel fr	20 g	60 min	7.6 %
Boil	triskel fr	20 g	30 min	7.6 %
Boil	triskel fr	20 g	10 min	7.6 %
Aroma (end of boil)	triskel fr	40 g	0 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	4 g	Boil	10 min