

# Ipa Sripa

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **66 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **70 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **70C**
- Keep mash **30 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (79.6%) | 85 %  | 7   |
| Grain | Monachijski               | 1 kg (17.7%)   | 80 %  | 16  |
| Grain | Weyermann - Carapils      | 0.15 kg (2.7%) | 78 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook    | 10 g   | 60 min | 11.4 %     |
| Boil    | Centennial | 10 g   | 60 min | 9.3 %      |
| Boil    | Amarillo   | 15 g   | 25 min | 7.7 %      |
| Boil    | Chinook    | 10 g   | 20 min | 11.4 %     |
| Boil    | Citra      | 10 g   | 20 min | 12.2 %     |
| Boil    | Amarillo   | 10 g   | 10 min | 7.7 %      |
| Boil    | Centennial | 10 g   | 10 min | 9.3 %      |

|                     |            |      |          |        |
|---------------------|------------|------|----------|--------|
| Boil                | Citra      | 10 g | 5 min    | 12.2 % |
| Aroma (end of boil) | Citra      | 30 g | 0 min    | 12.2 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min    | 9.3 %  |
| Dry Hop             | Amarillo   | 25 g | 3 day(s) | 7.7 %  |
| Dry Hop             | Chinook    | 30 g | 3 day(s) | 11.4 % |
| Dry Hop             | Sabro      | 50 g | 4 day(s) | 14.4 % |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | SafAle     |