

# IpaPipa

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **57**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (61.5%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (15.4%)	80 %	5
Grain	Rye, Flaked	0.5 kg (7.7%)	78.3 %	4
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	30 g	60 min	15 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	200 ml	---