

# PHIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (14.7%)	82 %	5
Grain	Płatki pszeniczne	0.4 kg (5.9%)	60 %	3
Grain	Płatki owsiane	0.4 kg (5.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Riwaka	50 g	3 day(s)	4.3 %
Aroma (end of boil)	Riwaka	20 g	60 min	4.3 %
Dry Hop	Nectaron	50 g	3 day(s)	10.5 %
Whirlpool	Riwaka	30 g	10 min	4.3 %
Boil	Nelson Sauvín	40 g	60 min	11 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11 g	---