

# IPaPa

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **36**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Galaxy	20 g	15 min	15 %
Whirlpool	Galaxy	30 g	0 min	15 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	Nelson Sauvin	100 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs