

# PeePee IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **9.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (90.9%)	81 %	5
Grain	Simpsons - Crystal Medium	0.5 kg (9.1%)	74 %	175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	8.5 %
Aroma (end of boil)	Chinook	20 g	10 min	11.6 %
Aroma (end of boil)	Strata	20 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - nottingham	Ale	Dry	11 g	Lallemand