

# PIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **77C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (40%)	80 %	12
Brewdog Pank IPA mix				
Liquid Extract	Briess LME - Golden Light	1.5 kg (60%)	78 %	8
Brewferm Hell LME - 8EBC				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	10 g	60 min	5 %
Boil	Simcoe	5 g	60 min	13.2 %
Aroma (end of boil)	Chinook	6 g	15 min	13 %
Aroma (end of boil)	Ahtanum	4 g	15 min	5 %
Aroma (end of boil)	Simcoe	5 g	15 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis