

# Sipa

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **39**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (76.9%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.5 kg (9.6%)	75 %	20
Grain	Oats, Flaked	0.7 kg (13.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	15 min	13.7 %
Whirlpool	Citra	20 g	15 min	13.7 %
Dry Hop	Citra	30 g	3 day(s)	13.7 %
Boil	Amarillo	20 g	15 min	8.7 %
Whirlpool	Amarillo	20 g	15 min	8.7 %
Dry Hop	Amarillo	30 g	3 day(s)	8.7 %
Boil	Galaxy	10 g	15 min	14.5 %
Whirlpool	Galaxy	20 g	15 min	14.5 %
Dry Hop	Galaxy	30 g	3 day(s)	14.5 %