

# Ipa Sripa

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **50**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **66 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **70 C**, Time **10 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **70C**
- Keep mash **30 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (79.6%)	85 %	7
Grain	Monachijski	1 kg (17.7%)	80 %	16
Grain	Weyermann - Carapils	0.15 kg (2.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.4 %
Boil	Centennial	10 g	60 min	9.3 %
Boil	Amarillo	15 g	25 min	7.7 %
Boil	Chinook	10 g	20 min	11.4 %
Boil	Citra	10 g	20 min	12.2 %
Boil	Amarillo	10 g	10 min	7.7 %
Boil	Centennial	10 g	10 min	9.3 %

Boil	Citra	10 g	5 min	12.2 %
Aroma (end of boil)	Citra	30 g	0 min	12.2 %
Aroma (end of boil)	Centennial	25 g	0 min	9.3 %
Dry Hop	Amarillo	25 g	3 day(s)	7.7 %
Dry Hop	Chinook	30 g	3 day(s)	11.4 %
Dry Hop	Sabro	50 g	4 day(s)	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	SafAle