

# 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  |