Ipa pipa japa

- Gravity **14 BLG**
- ABV **---**
- IBU **32**
- SRM **5.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(94.3%)*	85 %	7
Grain	Carahell	0.3 kg *(5.7%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Amarillo	20 g	60 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.