

# #1 PIPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **6.6**
- Style **American Pale Ale**

## 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (67.3%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (28.8%)	80 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %
Aroma (end of boil)	Sybilla	30 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis