

# Cervus PIPA (Polish India Pale Ale)

- Gravity **13.9 BLG**
- ABV ---
- IBU **30**
- SRM **7.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (66.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Strzegom Karmel 30	1 kg (22.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12.5 g	60 min	11 %
Boil	lunga	12.5 g	30 min	11 %
Boil	lunga	12.5 g	0 min	11 %
Dry Hop	lunga	50 g	7 day(s)	11 %

## Yeasts

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