

## PiP (aipa/new england)

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **26**
- SRM **4.3**
- Style **White 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (38.5%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (30.8%)	81 %	6
Grain	Płatki pszeniczne	1 kg (15.4%)	85 %	3
Grain	Płatki owsiane	1 kg (15.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	10 min	12 %
Boil	Citra	20 g	5 min	12 %
Whirlpool	Amarillo	40 g	10 min	9.5 %
Whirlpool	Mosaic	20 g	10 min	10 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %

### Yeasts

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