

# PiP

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **4.2**
- Style **White IPA**

## 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 **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (42.4%)	80 %	5
Grain	Pszeniczny	2 kg (33.9%)	85 %	4
Grain	Płatki pszeniczne	1 kg (16.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	40 min	14.2 %
Boil	Perle	24 g	10 min	8 %
Whirlpool	Citra	20 g	0 min	14.2 %
Whirlpool	Mosaic	25 g	0 min	11.8 %
Dry Hop	Mosaic	40 g	2 day(s)	11.8 %
Dry Hop	Amarillo	20 g	2 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9.2 g	Fermentis