

# PIPA

- Gravity **14 BLG**
- ABV ---
- IBU **93**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **34.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (94.9%)	79 %	6
Grain	Pszeniczny	0.15 kg (2.2%)	85 %	4
Grain	Carawheat (GR)	0.2 kg (2.9%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Boil	lunga	25 g	20 min	11 %
Boil	Oktawia	50 g	20 min	7.1 %
Boil	Oktawia	100 g	5 min	7.1 %
Whirlpool	Oktawia	50 g	10 min	7.1 %
Dry Hop	Oktawia	100 g	7 day(s)	7.1 %
Dry Hop	lunga	25 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	5 min