

# PIPA

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- Gravity **11.9 BLG**
- ABV ---
- IBU **47**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	92 %	7
Grain	Biscuit Malt	0.5 kg (9.1%)	90 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.7 %
Boil	Oktawia	10 g	60 min	7.8 %
Boil	Sybilla	10 g	60 min	5.9 %
Boil	Marynka	10 g	20 min	8.7 %
Boil	Sybilla	10 g	20 min	5.9 %
Boil	Oktawia	10 g	20 min	7.8 %
Boil	Lubelski	20 g	5 min	4.3 %
Dry Hop	Oktawia	30 g	7 day(s)	7.8 %
Dry Hop	Sybilla	30 g	8 day(s)	5.9 %
Dry Hop	Lubelski	30 g	8 day(s)	4.3 %
Dry Hop	Marynka	10 g	8 day(s)	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	6 g	Boil	60 min
Fining	mech irlandzki	4 g	Boil	10 min

## Notes

- Po 10 dniach burzliwej  
alc. 5.3% Odfermentowanie 82.2%  
Po 8 dniach cichej  
alc. 5.7% Odfermentowanie 88.0%

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