

# PIPA

- 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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