

# PIPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński    | 4 kg (70.2%)  | 80 %  | 4   |
| Grain | Strzegom Wiedeński     | 1 kg (17.5%)  | 79 %  | 10  |
| Grain | Pszeniczny             | 0.5 kg (8.8%) | 85 %  | 4   |
| Grain | Strzegom Karmel<br>150 | 0.2 kg (3.5%) | 75 %  | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 8.8 %      |
| Boil    | Marynka | 30 g   | 15 min | 8.8 %      |
| Boil    | Marynka | 45 g   | 5 min  | 8.8 %      |