

## PIPA 22.05.21

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **8.8**

### 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (87.2%)	81 %	26
Dry Extract	Dry Extract (DME) - Extra Light	0.5 kg (12.8%)	95 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	35 min	7.3 %
Boil	Lublin (Lubelski)	40 g	15 min	5.7 %
Boil	lunga	20 g	15 min	9.4 %
Aroma (end of boil)	Puławski	30 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis