

# PIPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **60**
- SRM ---
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Fermentables

| Type           | Name                       | Amount      | Yield | EBC |
|----------------|----------------------------|-------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 7 kg (100%) | 80 %  | --- |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 100 g  | 50 min | 10 %       |
| Aroma (end of boil) | Puławski | 35 g   | 10 min | 8.9 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12.5 g | Safale     |