

PIPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **74**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.4 kg (72.7%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (15.2%) | 79 % | 10 |
| Grain | Strzegom pszeniczny | 0.2 kg (6.1%) | 81 % | 6 |
| Adjunct | Barley, Flaked | 0.2 kg (6.1%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 4 % |
| Boil | Sybilla | 10 g | 15 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 4 % |
| Boil | Sybilla | 10 g | 5 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 60 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g | Mash | 60 min |