

# PIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **4.1**
- Style **American Pale Ale**

## 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)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (88.9%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 0.5 kg (11.1%) | 79 %  | 10  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 20 g   | 60 min   | 11 %       |
| Boil      | lunga   | 10 g   | 45 min   | 11 %       |
| Boil      | Sybilla | 10 g   | 10 min   | 3.5 %      |
| Boil      | Oktawia | 10 g   | 10 min   | 7.1 %      |
| Whirlpool | Sybilla | 15 g   | 1 min    | 3.5 %      |
| Whirlpool | Oktawia | 15 g   | 1 min    | 7.1 %      |
| Dry Hop   | Sybilla | 25 g   | 3 day(s) | 3.5 %      |
| Dry Hop   | Oktawia | 25 g   | 3 day(s) | 7.1 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 150 ml | Fermentum Mobile |

## Notes

- gęstwa po #17 - 4 zboża  
Nov 27, 2019, 3:32 PM