

PIPA #4

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Viking Pilsner malt | 1 kg (14.3%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil | lunga | 40 g | 60 min | 10 % |
| Aroma (end of boil) | Oktawia | 50 g | 0 min | 7.1 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 0 min | 4 % |
| Dry Hop | Oktawia | 50 g | 10 day(s) | 7.1 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 10 day(s) | 4 % |
| Boil | lunga | 20 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 50 g | Safale |