

Pipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **10**
- Style **American IPA**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (91.7%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 3 % |
| Boil | Sybilla | 25 g | 30 min | 5.5 % |
| Boil | Marynka | 25 g | 4 min | 8 % |
| Dry Hop | Marynka | 25 g | 7 day(s) | 8 % |
| Dry Hop | Sybilla | 25 g | 7 day(s) | 5.5 % |
| Dry Hop | Lublin (Lubelski) | 25 g | 7 day(s) | 3 % |