

PIPA Lubelska

- Gravity **12.9 BLG**
- ABV ---
- IBU **71**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (74.1%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.7%) | 75 % | 150 |
| Grain | Strzegom Pilzneński | 1 kg (14.8%) | 80 % | 4 |
| Grain | Żytni | 0.5 kg (7.4%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Marynka | 75 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 20 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 4 min | 4 % |
| Boil | Citra | 25 g | 4 min | 12 % |
| Boil | Lublin (Lubelski) | 25 g | 1 min | 4 % |
| Boil | Citra | 25 g | 1 min | 12 % |
| Whirlpool | Lublin (Lubelski) | 25 g | 20 min | 4 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |