

# PIPA\_Magnum

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **73**
- SRM **9.4**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (77.3%)	81 %	26
Dry Extract	Bruntal	0.5 kg (11.4%)	81 %	26
Sugar	Glukoza	0.5 kg (11.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Boil	Magnum	15 g	40 min	12 %
Boil	lunga	25 g	30 min	11 %
Boil	Lublin (Lubelski)	30 g	10 min	3.8 %
Aroma (end of boil)	Oktawia	15 g	7 min	7.1 %
Dry Hop	Oktawia	15 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis