

# PIPA Marynka + Lubelski

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **8.1 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3 kg (80%)	80 %	7
Grain	Weyermann - Pszeniczny	0.5 kg (13.3%)	80 %	4
Grain	Weyermann - Zakwaszający	0.25 kg (6.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL - 2018)	25 g	60 min	7.4 %
Boil	Marynka (PL - 2018)	25 g	20 min	7.4 %
Boil	Lubelski (PL - 2018)	25 g	10 min	2.6 %
Boil	Lubelski (PL - 2018)	25 g	1 min	2.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
U.S. West Coast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	2.5 g	Boil	5 min
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