

PIPA (Polish IPA)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **77**
- SRM **9.1**
- Style **Imperial 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramunich® typ I	1 kg (22.2%)	73 %	80
Grain	Maris Otter Crisp	1 kg (22.2%)	83 %	6
Grain	Weyermann - Pale Ale Malt	1 kg (22.2%)	85 %	7
Grain	Pilsner (2 Row) UK	1 kg (22.2%)	78 %	2
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	30 min	6.2 %
Boil	Lublin (Lubelski)	50 g	30 min	4.6 %
Boil	Sybilla	50 g	30 min	6.5 %
Aroma (end of boil)	Lomik	50 g	0 min	6.2 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	4.6 %
Aroma (end of boil)	Sybilla	50 g	0 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-33	Ale	Dry	10 g	Fermentis
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