

PIPA Polskie IPA 25L

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (70.9%) | 80 % | 5 |
| Grain | Strzegom Pilzniejszy | 1.3 kg (18.4%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |
| Grain | Rye, Flaked | 0.25 kg (3.5%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | lunga | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Marynka | 30 g | 10 min | 10 % |
| Aroma (end of boil) | Sybilla | 30 g | 10 min | 3.5 % |
| Dry Hop | izabela | 50 g | 3 day(s) | 5.8 % |
| Dry Hop | Sybilla | 20 g | 3 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |