

PIPA

- Gravity **17.5 BLG**
- ABV ---
- IBU **69**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 5 kg (80.6%) | 79 % | 4 |
| Grain | Pszeniczny | 0.4 kg (6.5%) | 85 % | 4 |
| Adjunct | płatki jęczmienne | 0.4 kg (6.5%) | --- % | --- |
| Grain | bursztynowy | 0.4 kg (6.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Mash | lunga | 50 g | 60 min | 11 % |
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | Oktawia | 50 g | 30 min | 7 % |
| Boil | Sybilla | 25 g | 20 min | 5.1 % |
| Boil | Oktawia | 25 g | 10 min | 7 % |
| Boil | Sybilla | 25 g | 5 min | 5.1 % |
| Boil | Sybilla | 25 g | 3 min | 5.1 % |
| Boil | Oktawia | 25 g | 0 min | 7 % |
| Dry Hop | Oktawia | 50 g | 6 day(s) | 7 % |