

PIPkA

- Gravity **16.1 BLG**
- ABV ---
- IBU **69**
- SRM **6**
- Style **American 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 0.5 kg (8.3%) | 80 % | 20 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.9 % |
| Aroma (end of boil) | lunga | 10 g | 15 min | 12.9 % |
| Boil | Marynka | 32 g | 60 min | 7.7 % |
| Aroma (end of boil) | Marynka | 10 g | 15 min | 7.7 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 15 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |