

# Pszenicznik PIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pszeniczny         | 4 kg (70.2%)  | 85 %  | 4   |
| Grain | Pilzneński         | 1 kg (17.5%)  | 81 %  | 4   |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.8%) | 75 %  | 30  |
| Grain | Płatki owsiane     | 0.2 kg (3.5%) | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 25 g   | 60 min | 11 %       |
| Boil                | Sybilla | 25 g   | 10 min | 3.5 %      |
| Aroma (end of boil) | Sybilla | 50 g   | 1 min  | 3.5 %      |
| Mash                | Sybilla | 10 g   | 30 min | 3.5 %      |

## Yeasts

| Name                           | Type | Form  | Amount | Laboratory      |
|--------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Slant | 200 ml | Mangrove Jack's |

## Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | skórka suszonej pomarańczy | 50 g   | Boil    | 15 min |
| Other  | łuska ryżowa               | 200 g  | Boil    | 0 min  |
| Spice  | Kolendra                   | 20 g   | Boil    | 10 min |