

Roztocze #1 - PIPA - Browar na Wyżynie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	4.5 kg (90%)	79 %	8
Grain	pszeniczny Viking Malt	0.5 kg (10%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	5 g	25 min	11 %
Boil	Magnat	5 g	25 min	12.5 %
Boil	Marynka	5 g	25 min	8.8 %
Aroma (end of boil)	Junga	25 g	7 min	11 %
Aroma (end of boil)	Magnat	25 g	7 min	12.5 %
Aroma (end of boil)	Marynka	25 g	7 min	8.8 %
Aroma (end of boil)	Sybilla	25 g	7 min	6.5 %
Whirlpool	Junga	25 g	0 min	11 %
Whirlpool	Magnat	25 g	0 min	12.5 %
Whirlpool	Marynka	25 g	0 min	8.8 %
Whirlpool	Sybilla	25 g	0 min	6.5 %
Dry Hop	Junga (PL) - granulata	25 g	7 day(s)	12.5 %

Dry Hop	Magnat (PL) - granulat	25 g	7 day(s)	13.6 %
Dry Hop	Marynka (PL) - granulat	25 g	7 day(s)	8.2 %
Dry Hop	Sybilla (PL) - granulat	25 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis