

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) - granulat | 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 |