

Zachodnie Roztocze PIPA

- Gravity **15 BLG**
- ABV ---
- IBU **65**
- SRM **8.6**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (34%)	75 %	26
Grain	Wiking caramel 30	0.5 kg (10%)	79 %	40
Grain	Viking Pale Ale malt	2.5 kg (50%)	79 %	5
Grain	Viking Wheat Malt	0.3 kg (6%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	15 g	25 min	11 %
Boil	Magnat	15 g	25 min	12.5 %
Boil	Marynka	15 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	Marynka	25 g	0 min	8.8 %
Whirlpool	Sybilla	25 g	0 min	6.5 %
Whirlpool	Magnat	25 g	0 min	12.5 %
Whirlpool	Junga	25 g	0 min	11 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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