

# Pirapara

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- Gravity **11.5 BLG**
- ABV ---
- IBU **50**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.8 kg (84.8%)	85 %	6
Grain	Monachijski	0.3 kg (9.1%)	85 %	16
Grain	Caramel/Crystal Malt - 10L	0.2 kg (6.1%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	11 g	70 min	11.2 %
Boil	lunga	11 g	70 min	11 %
Boil	lunga	6 g	30 min	11 %
Boil	Lublin (Lubelski)	25 g	30 min	3.5 %
Boil	Lublin (Lubelski)	25 g	15 min	3.5 %