

# PIPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **63**
- SRM **8.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal - ekstrakt słodowy jasny	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Puławski	10 g	45 min	8.9 %
Boil	Sybilla	10 g	45 min	6.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Sybilla	10 g	30 min	6.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %
Aroma (end of boil)	Puławski	20 g	10 min	8.9 %
Dry Hop	Puławski	20 g	5 day(s)	8.9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

## Notes

- 9 dni fermentacji burzliwej. 5 dni fermentacji cichej.  
*Nov 7, 2017, 7:34 PM*