Pipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **10**
- 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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg *(91.7%)*	79 %	6
Grain	Strzegom Karmel 150	0.5 kg *(8.3%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	3 %
Boil	Sybilla	25 g	30 min	5.5 %
Boil	Marynka	25 g	4 min	8 %
Dry Hop	Marynka	25 g	7 day(s)	8 %
Dry Hop	Sybilla	25 g	7 day(s)	5.5 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	3 %

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