PIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **63**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(72.7%)*	80 %	5
Grain	Strzegom Pszeniczny	1 kg *(12.1%)*	81 %	6
Grain	Słód owsiany Fawcett	1 kg *(12.1%)*	61 %	5
Grain	Strzegom Karmel 150	0.25 kg *(3%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	50 g	60 min	11 %
Aroma (end of boil)	Amora Preta	50 g	15 min	11 %
Dry Hop	Amora Preta	200 g	7 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis