PIPA Polskie IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **58**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(70%)*	80 %	5
Grain	Strzegom Pilzneński	1 kg *(20%)*	80 %	4
Grain	Carahell	0.5 kg *(10%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %
Dry Hop	Iunga	20 g	7 day(s)	11 %
Dry Hop	Chinook	30 g	7 day(s)	13 %
Dry Hop	Cascade PL	30 g	7 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki jęczmienne błyskawiczne	250 g	Mash	90 min