

# PIPA pilznenski

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **85**
- SRM **35.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50%)	70 %	4
Grain	Monachijski	2.5 kg (31.3%)	70 %	18
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	67 %	299
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1 kg (12.5%)	70 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	72 min	7.3 %
Aroma (end of boil)	Citra	34.5 g	5 min	12 %
Boil	Sybilla	80 g	40 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1150 ml	Fermentum Mobile