

## #23 PIPA (admiral i lomik) 80 IBU

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **80**
- SRM **5.1**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Viking Golden Ale	2 kg (33.3%)	80 %	13

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.3 %
Boil	Lomik	100 g	15 min	3.8 %

### Notes

- 13:50 - wlanie wody do gara  
14:05 - dodanie słodów na przerwę godziną w 68°C  
*Oct 23, 2019, 1:51 PM*
- 18:20 - piwo złane do wiadra. BLG 14.  
*Oct 23, 2019, 6:21 PM*
- Użyłem 20L do wyśładzania. Otrzymałem 25L z hakiem.  
*Oct 23, 2019, 6:25 PM*