

# pfipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **6 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **6 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (76.9%)	80 %	5
Grain	Żytni	0.5 kg (12.8%)	85 %	8
Grain	Oats, Flaked	0.4 kg (10.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	40 g	60 min	7.6 %
Aroma (end of boil)	Izabella	25 g	1 min	7.6 %
Aroma (end of boil)	Oktawia	30 g	1 min	7.1 %
Dry Hop	vermelho	50 g	5 day(s)	9.1 %
Dry Hop	amora preta	70 g	5 day(s)	7.4 %
Dry Hop	Oktawia	30 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand farmhouse	Ale	Slant	200 ml	---