

## PINE AIPA VOL.2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pilznieński	1 kg (16.7%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %
Boil	Talus	25 g	30 min	7.9 %
Aroma (end of boil)	Talus	25 g	2 min	7.9 %
Aroma (end of boil)	Denali	50 g	2 min	14 %
Dry Hop	Idaho 7	50 g	4 day(s)	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	syrop z pędów sosny	250 g	Boil	10 min