

Piotrusiowa PIPA

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **75**
- SRM **7.6**
- Style **Imperial 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 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **67 C**, Time **45 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **10.3 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	7 kg (93.3%)	80 %	6
Grain	Karmelowy Czerwony	0.5 kg (6.7%)	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	10 %
Boil	Sybilla	50 g	35 min	6 %
Boil	lunga	50 g	15 min	11 %
Boil	Chinook	25 g	10 min	10 %
Dry Hop	Cascade PL	100 g	7 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile