

# PIP

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (50%)	80 %	5
Grain	Viking Wheat Malt	5 kg (41.7%)	83 %	5
Grain	Platki owsiane	1 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	40 min	12 %
Boil	Amarillo	60 g	30 min	9.5 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Dry Hop	Amarillo	40 g	2 day(s)	9.5 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	22 g	---