

PIPA

- Gravity **14 BLG**
- ABV ---
- IBU **93**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **34.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.5 kg (94.9%) | 79 % | 6 |
| Grain | Pszeniczny | 0.15 kg (2.2%) | 85 % | 4 |
| Grain | Carawheat (GR) | 0.2 kg (2.9%) | 68 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Magnat | 50 g | 60 min | 11.2 % |
| Boil | lunga | 25 g | 20 min | 11 % |
| Boil | Oktawia | 50 g | 20 min | 7.1 % |
| Boil | Oktawia | 100 g | 5 min | 7.1 % |
| Whirlpool | Oktawia | 50 g | 10 min | 7.1 % |
| Dry Hop | Oktawia | 100 g | 7 day(s) | 7.1 % |
| Dry Hop | lunga | 25 g | 7 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | Irish Moss | 5 g | Boil | 5 min |