

# pipa

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- Gravity **12.4 BLG**
- ABV ---
- IBU **50**
- SRM **5**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy jasny gozdawa	3.4 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	4.3 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %
Boil	Lublin (Lubelski)	30 g	10 min	3.6 %
Boil	Sybilla	20 g	1 min	7.5 %
Dry Hop	Sybilla	30 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	10 g	Boil	5 min