

PIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (90.9%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.2 kg (2.6%) | 85 % | 3 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (6.5%) | 70 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 6.8 % |
| Boil | Sybilla | 40 g | 30 min | 4.1 % |
| Whirlpool | Lublin (Lubelski) | 30 g | 20 min | 2.8 % |
| Dry Hop | Sybilla | 19 g | 3 day(s) | 4.1 % |
| Dry Hop | Lublin (Lubelski) | 20 g | 3 day(s) | 2.8 % |
| Whirlpool | Sybilla | 10 g | 20 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US 05 | Ale | Slant | 200 ml | --- |