

# pipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking melanoidynowy | 1 kg (10%) | 75 %  | 60  |
| Grain | Strzegom Pilzneński  | 2 kg (20%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt | 7 kg (70%) | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 50 g   | 60 min   | 10 %       |
| Boil                | Sybilla | 50 g   | 20 min   | 3.5 %      |
| Dry Hop             | Cascade | 50 g   | 7 day(s) | 6 %        |
| Aroma (end of boil) | Sybilla | 50 g   | 5 min    | 3.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |