

# PIPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **74**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

| Type    | Name                | Amount         | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain   | Strzegom Pale Ale   | 2.4 kg (72.7%) | 79 %  | 6   |
| Grain   | Strzegom Wiedeński  | 0.5 kg (15.2%) | 79 %  | 10  |
| Grain   | Strzegom pszeniczny | 0.2 kg (6.1%)  | 81 %  | 6   |
| Adjunct | Barley, Flaked      | 0.2 kg (6.1%)  | 70 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10 %       |
| Boil    | Marynka           | 20 g   | 30 min | 10 %       |
| Boil    | Lublin (Lubelski) | 10 g   | 15 min | 4 %        |
| Boil    | Sybilla           | 10 g   | 15 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 5 min  | 4 %        |
| Boil    | Sybilla           | 10 g   | 5 min  | 3.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 60 ml  | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g    | Mash    | 60 min |