

# 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