

# PIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **74**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (26%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (39%)	80 %	5
Grain	Monachijski	0.5 kg (13%)	80 %	16
Grain	Pszeniczny	0.2 kg (5.2%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (13%)	85 %	3
Grain	Strzegom Karmel 150	0.15 kg (3.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	15 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Sybilla	25 g	15 min	3.5 %
Whirlpool	Lublin (Lubelski)	20 g	---	4 %
Whirlpool	Sybilla	20 g	---	3.5 %
Dry Hop	Lublin (Lubelski)	35 g	3 day(s)	4 %

Dry Hop	Sybilla	35 g	3 day(s)	3.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---