

PIPA

- Gravity **21.8 BLG**
- ABV ---
- IBU **120**
- SRM **12.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **82 C**, Time **2 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **82C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 8 kg (87.9%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.8 kg (8.8%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Magnat | 20 g | 55 min | 11.2 % |
| Boil | Magnum | 20 g | 50 min | 13.5 % |
| Boil | Magnat | 20 g | 45 min | 11.2 % |
| Boil | Marynka | 20 g | 40 min | 10 % |
| Boil | Perle | 20 g | 35 min | 7 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 25 min | 4 % |
| Boil | Perle | 20 g | 20 min | 7 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |

| | | | | |
|---------|-------------------|------|----------|--------|
| Boil | Magnat | 20 g | 5 min | 11.2 % |
| Boil | Magnum | 20 g | 4 min | 13.5 % |
| Boil | Marynka | 20 g | 3 min | 10 % |
| Boil | Perle | 20 g | 2 min | 7 % |
| Boil | Lublin (Lubelski) | 20 g | 1 min | 4 % |
| Dry Hop | Magnat | 30 g | 6 day(s) | 11.2 % |
| Dry Hop | Magnum | 30 g | 6 day(s) | 13.5 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 6 day(s) | 4 % |
| Dry Hop | Marynka | 30 g | 6 day(s) | 10 % |
| Dry Hop | Perle | 30 g | 6 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |