

# PIPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **57**
- SRM **9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (36.4%)	82 %	4
Grain	Strzegom Wiedeński	1.5 kg (54.5%)	79 %	10
Grain	Cara Gold Castlemalting	0.25 kg (9.1%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	40 min	6.5 %
Aroma (end of boil)	Sybilla	40 g	10 min	6 %
Aroma (end of boil)	Izabella	60 g	0 min	5 %
Aroma (end of boil)	Sybilla	40 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---