

# PIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **5.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (84.6%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10 %
Aroma (end of boil)	Oktawia	50 g	5 min	9 %
Aroma (end of boil)	Zula	50 g	5 min	8.3 %
Dry Hop	Oktawia	50 g	2 day(s)	9 %
Dry Hop	zula	50 g	2 day(s)	8.3 %