

# PIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (24.5%)	80 %	4
Grain	Viking Pale Ale malt zero	2 kg (37.7%)	80 %	5
Grain	Słód pszeniczny Viking	1 kg (18.9%)	82 %	5
Grain	dekstrynowy	1 kg (18.9%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.5 %
Boil	tomyski	30 g	60 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	700 ml	---