

# Pipa

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- Gravity **14.5 BLG**
- ABV ---
- IBU **42**
- SRM **6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **65 C**, Time **75 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5.3 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17.5 g	55 min	11 %
Boil	Marynka	15 g	55 min	10 %
Aroma (end of boil)	lunga	17.5 g	5 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis