

# Pipa II

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.1**
- Style **American 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	8 %
Boil	Cascade PL	20 g	15 min	5.2 %
Aroma (end of boil)	Zula	20 g	1 min	8 %
Dry Hop	Cascade PL	30 g	5 day(s)	5.2 %
Dry Hop	Zula	30 g	3 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- Na zimno dzielone na 2 warki. 10g Zula + 10g Cascade PL i 20g Zula + 20g Cascade PL (DDH)  
*Feb 4, 2020, 1:29 PM*