

# PIPA Z DOLNYCH REWIRÓW

- Gravity **11 BLG**
- ABV ---
- IBU **82**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **74C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (69.4%)	80 %	4
Grain	Strzegom Żytni	1 kg (13.9%)	81 %	8
Grain	BESTMALZ - Best Heidelberg	1 kg (13.9%)	80.5 %	3
Grain	Zakwaszający	0.1 kg (1.4%)	70 %	3
Grain	Red Crystal 400	0.1 kg (1.4%)	71 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	50 g	60 min	10 %
Aroma (end of boil)	Equinox	20 g	30 min	13.5 %
Aroma (end of boil)	Cascade PL	50 g	15 min	5.2 %
Aroma (end of boil)	Oktawia	50 g	15 min	7.1 %
Whirlpool	Puławski	50 g	30 min	6 %
Dry Hop	Equinox	30 g	7 day(s)	13.1 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %
Dry Hop	Puławski	50 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W-34/70	Lager	Slant	1000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Dropsy z Mchu Irlandzkiego	2.5 g	Boil	15 min