

PIPA z jałowcem

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **5.8**
- 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 **4.6 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

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

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.25 kg (86.1%) | 80 % | 7 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (8.2%) | 82 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.35 kg (5.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Puławski | 37 g | 15 min | 4.3 % |
| Aroma (end of boil) | Cascade PL | 62 g | 10 min | 5.2 % |
| Aroma (end of boil) | Oktawia | 37 g | 10 min | 7.1 % |
| Dry Hop | Cascade PL | 62 g | 7 day(s) | 5.2 % |
| Dry Hop | Chinook | 37 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | Jałowiec | 30 g | Secondary | 7 day(s) |