

# PIPkA

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- Gravity **16.1 BLG**
- ABV ---
- IBU **69**
- SRM **6**
- Style **American IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	0.5 kg (8.3%)	80 %	20
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %
Aroma (end of boil)	lunga	10 g	15 min	12.9 %
Boil	Marynka	32 g	60 min	7.7 %
Aroma (end of boil)	Marynka	10 g	15 min	7.7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale