

# PLIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **12.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **79C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (78.7%)   | 80 %  | 5    |
| Grain | Pszeniczny           | 1 kg (15.7%)   | 85 %  | 4    |
| Sugar | cukier               | 0.25 kg (3.9%) | 60 %  | 3    |
| Grain | Jęczmień palony      | 0.1 kg (1.6%)  | 55 %  | 1500 |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | Zula              | 30 g   | 60 min   | 11.1 %     |
| Whirlpool | Zula              | 20 g   | 0 min    | 11.1 %     |
| Dry Hop   | Zula              | 50 g   | 3 day(s) | 11.1 %     |
| Boil      | Mandarina Bavaria | 30 g   | 60 min   | 8.1 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |