

# Roztocze #1 - PIPA - Browar na Wyżynie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **6 %**
- Size with trub loss **18 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | pale ale Viking Malt   | 4.5 kg (90%) | 79 %  | 8   |
| Grain | pszeniczny Viking Malt | 0.5 kg (10%) | 81 %  | 5   |

## Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil                | Junga                 | 5 g    | 25 min   | 11 %       |
| Boil                | Magnat                | 5 g    | 25 min   | 12.5 %     |
| Boil                | Marynka               | 5 g    | 25 min   | 8.8 %      |
| Aroma (end of boil) | Junga                 | 25 g   | 7 min    | 11 %       |
| Aroma (end of boil) | Magnat                | 25 g   | 7 min    | 12.5 %     |
| Aroma (end of boil) | Marynka               | 25 g   | 7 min    | 8.8 %      |
| Aroma (end of boil) | Sybilla               | 25 g   | 7 min    | 6.5 %      |
| Whirlpool           | Junga                 | 25 g   | 0 min    | 11 %       |
| Whirlpool           | Magnat                | 25 g   | 0 min    | 12.5 %     |
| Whirlpool           | Marynka               | 25 g   | 0 min    | 8.8 %      |
| Whirlpool           | Sybilla               | 25 g   | 0 min    | 6.5 %      |
| Dry Hop             | Junga (PL) - granulat | 25 g   | 7 day(s) | 12.5 %     |

|         |                         |      |          |        |
|---------|-------------------------|------|----------|--------|
| Dry Hop | Magnat (PL) - granulat  | 25 g | 7 day(s) | 13.6 % |
| Dry Hop | Marynka (PL) - granulat | 25 g | 7 day(s) | 8.2 %  |
| Dry Hop | Sybilla (PL) - granulat | 25 g | 7 day(s) | 6 %    |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |