

## Session PIPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (68.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (9.8%)	79 %	22
Grain	Biscuit Malt	0.5 kg (9.8%)	79 %	45
Grain	Weyermann - Carapils	0.2 kg (3.9%)	78 %	4
Grain	Płatki pszeniczne	0.4 kg (7.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade PL	50 g	0 min	5.2 %
Aroma (end of boil)	Chinook PL	50 g	0 min	8.6 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %
Dry Hop	Chinook PL	50 g	3 day(s)	8.6 %
Boil	Magnum	20 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min