

# XXXII PIPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **5.5**
- 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 **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński                 | 3 kg (50%)    | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 2 kg (33.3%)  | 79 %  | 16  |
| Grain | Płatki owsiane             | 0.5 kg (8.3%) | 85 %  | 3   |
| Grain | Pszeniczny                 | 0.5 kg (8.3%) | 85 %  | 4   |

## Hops

| Use for             | Name | Amount | Time     | Alpha acid |
|---------------------|------|--------|----------|------------|
| Boil                | Zula | 20 g   | 50 min   | 8.3 %      |
| Aroma (end of boil) | Zula | 20 g   | 5 min    | 8.3 %      |
| Whirlpool           | Zula | 60 g   | 0 min    | 8.3 %      |
| Dry Hop             | Zula | 100 g  | 2 day(s) | 8.3 %      |