

# Cervus PIPA (Polish India Pale Ale)

- Gravity **13.9 BLG**
- ABV ---
- IBU **30**
- SRM **7.9**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 3 kg (66.7%)   | 81 %  | 4   |
| Grain | Pszeniczny         | 0.5 kg (11.1%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30 | 1 kg (22.2%)   | 75 %  | 30  |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | lunga | 12.5 g | 60 min   | 11 %       |
| Boil    | lunga | 12.5 g | 30 min   | 11 %       |
| Boil    | lunga | 12.5 g | 0 min    | 11 %       |
| Dry Hop | lunga | 50 g   | 7 day(s) | 11 %       |

## Yeasts

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