

Egzotyczne Pif Paf

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **76**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.3%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (21.1%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (14.1%)	81 %	6
Grain	Płatki owsiane	1 kg (14.1%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.5 kg (7%)	75 %	30
Grain	Acid Malt	0.1 kg (1.4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	20 min	7 %
Boil	WAI-ITI	20 g	10 min	4.1 %
Boil	Waimea	40 g	60 min	17 %
Whirlpool	Motueka	15 g	15 min	7 %
Whirlpool	WAI-ITI	15 g	15 min	4.1 %
Whirlpool	Waimea	15 g	15 min	17 %
Dry Hop	Motueka	35 g	3 day(s)	7 %

Dry Hop	WAI-ITI	35 g	3 day(s)	4.1 %
Dry Hop	Waimea	35 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Herbata	100 g	Boil	1 min