

# PAIPA

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- Gravity **13.8 BLG**
- ABV ---
- IBU **45**
- SRM **6.5**
- 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 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (71.4%)  | 79 %  | 6   |
| Grain | Viking melanoidynowy       | 0.5 kg (7.1%) | 75 %  | 40  |
| Grain | Słód pszeniczny Bestmalz   | 0.5 kg (7.1%) | 82 %  | 5   |
| Grain | Carahell                   | 0.5 kg (7.1%) | 77 %  | 26  |
| Grain | Castlemalting - Cara Clair | 0.5 kg (7.1%) | 78 %  | 4   |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | lunga | 50 g   | 55 min   | 11 %       |
| Whirlpool | lunga | 50 g   | 4 min    | 11 %       |
| Dry Hop   | citra | 100 g  | 4 day(s) | 6 %        |

## Yeasts

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