

# Paipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **6.6**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weypermann	1 kg (16.7%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %
Szyszka				
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Galaxy	10 g	5 min	15 %
Boil	Citra	10 g	15 min	12 %
Dry Hop	Oktawia	40 g	5 day(s)	7.1 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.1 %
W worku				

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- Balon 5L cala fermentacja, wiadro 14,5L chmielone na zimno  
*Apr 19, 2021, 12:06 AM*