

# PIPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **63**
- SRM **11.5**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Weyermann - Caraamber	1 kg (20%)	75 %	65
Grain	Weyermann - Carared	1 kg (20%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Oktawia	10 g	30 min	7.1 %
Boil	Oktawia	10 g	15 min	7.1 %
Boil	Marynka	30 g	10 min	10 %
Boil	Oktawia	10 g	5 min	7.1 %

## Extras

Type	Name	Amount	Use for	Time
Spice	WIÓRKI SUSZONE BURAKA	50 g	Boil	10 min