

PIPA

- Gravity **14.6 BLG**
- ABV ---
- IBU **68**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (90.9%) | 80.5 % | 4 |
| Grain | Carahell | 0.5 kg (9.1%) | 77 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10.5 % |
| Boil | Marynka | 20 g | 30 min | 10.5 % |
| Boil | Marynka | 15 g | 15 min | 10.5 % |
| Boil | Sybilla | 20 g | 15 min | 6.5 % |
| Boil | Sybilla | 10 g | 10 min | 6.5 % |
| Boil | Marynka | 15 g | 5 min | 10.5 % |
| Boil | Sybilla | 10 g | 0 min | 6.5 % |

Yeasts

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