

# pipa

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **56**
- SRM **7.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **66.6 C**, Time **30 min**
- Temp **74 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **30 min** at **66.6C**
- Keep mash **30 min** at **74C**
- Keep mash **5 min** at **77C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Pilzneński	2 kg (28.6%)	81 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (21.4%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	lunga	15 g	30 min	11 %
Boil	Oktawia	25 g	1 min	7.1 %
Dry Hop	Oktawia	75 g	5 day(s)	7.1 %