

PIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Pilzneński	0.45 kg (7.4%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.2%)	79 %	16
Grain	Strzegom Karmel 300	0.15 kg (2.5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Chinook	20 g	60 min	10 %
Boil	lunga	20 g	20 min	11 %
Boil	Chinook	10 g	20 min	10 %
Aroma (end of boil)	Cascade PL	50 g	0 min	5.2 %
Aroma (end of boil)	Puławski	30 g	0 min	4.3 %
Aroma (end of boil)	lunga	20 g	0 min	11 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %
Dry Hop	Cascade PL	40 g	7 day(s)	5.2 %
Dry Hop	Puławski	20 g	7 day(s)	4.3 %

Dry Hop	Cascade PL	60 g	3 day(s)	5.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	60 min
Fining	mech	4 g	Boil	10 min