

## PIPA #4

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Viking Pilsner malt	1 kg (14.3%)	82 %	4
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10 %
Aroma (end of boil)	Oktawia	50 g	0 min	7.1 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	4 %
Dry Hop	Oktawia	50 g	10 day(s)	7.1 %
Dry Hop	Lublin (Lubelski)	50 g	10 day(s)	4 %
Boil	lunga	20 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	50 g	Safale