

# PIPA

- Gravity **21.8 BLG**
- ABV ---
- IBU **120**
- SRM **12.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **82 C**, Time **2 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **82C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (87.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.8 kg (8.8%)	81 %	6
Grain	Strzegom Karmel 150	0.3 kg (3.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnat	20 g	55 min	11.2 %
Boil	Magnum	20 g	50 min	13.5 %
Boil	Magnat	20 g	45 min	11.2 %
Boil	Marynka	20 g	40 min	10 %
Boil	Perle	20 g	35 min	7 %
Boil	Marynka	20 g	30 min	10 %
Boil	Lublin (Lubelski)	20 g	25 min	4 %
Boil	Perle	20 g	20 min	7 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

Boil	Magnat	20 g	5 min	11.2 %
Boil	Magnum	20 g	4 min	13.5 %
Boil	Marynka	20 g	3 min	10 %
Boil	Perle	20 g	2 min	7 %
Boil	Lublin (Lubelski)	20 g	1 min	4 %
Dry Hop	Magnat	30 g	6 day(s)	11.2 %
Dry Hop	Magnum	30 g	6 day(s)	13.5 %
Dry Hop	Lublin (Lubelski)	30 g	6 day(s)	4 %
Dry Hop	Marynka	30 g	6 day(s)	10 %
Dry Hop	Perle	30 g	6 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---