

# Pipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **38**
- SRM **4.7**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (33.3%)	85 %	7
Grain	Pszeniczny	3.5 kg (58.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	45 min	10.6 %
Boil	Amora Preta	30 g	10 min	9 %
Dry Hop	Amora Preta	30 g	14 day(s)	9 %

## Yeasts

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