

# PIPA Lubelska

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- Gravity **12.9 BLG**
- ABV ---
- IBU **71**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.1%)	80 %	5
Grain	Strzegom Karmel 150	0.25 kg (3.7%)	75 %	150
Grain	Strzegom Pilzneński	1 kg (14.8%)	80 %	4
Grain	Żytni	0.5 kg (7.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	50 min	10 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %
Boil	Lublin (Lubelski)	25 g	4 min	4 %
Boil	Citra	25 g	4 min	12 %
Boil	Lublin (Lubelski)	25 g	1 min	4 %
Boil	Citra	25 g	1 min	12 %
Whirlpool	Lublin (Lubelski)	25 g	20 min	4 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis