

PIPA_Magnum

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **73**
- SRM **9.4**
- Style **American Pale Ale**

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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (77.3%) | 81 % | 26 |
| Dry Extract | Bruntal | 0.5 kg (11.4%) | 81 % | 26 |
| Sugar | Glukoza | 0.5 kg (11.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 9.5 % |
| Boil | Magnum | 15 g | 40 min | 12 % |
| Boil | lunga | 25 g | 30 min | 11 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 3.8 % |
| Aroma (end of boil) | Oktawia | 15 g | 7 min | 7.1 % |
| Dry Hop | Oktawia | 15 g | 5 day(s) | 7.1 % |

Yeasts

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