

# PIPA nowofalowe #1

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Słód owsiany Fawcett	0.5 kg (6.3%)	61 %	5
Grain	Płatki owsiane	0.5 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zombie	25 g	40 min	10.6 %
Boil	Exp 3/20	25 g	40 min	9.3 %
Whirlpool	Książęcy	50 g	0 min	7 %
Whirlpool	Zombie	25 g	0 min	9 %
Whirlpool	Exp 3/20	25 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	11 g	---