

PIPA v1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **7.1**
- Style **Red IPA**

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 | Strzegom Pale Ale | 5.5 kg (91.7%) | 79 % | 6 |
| Grain | Karmelowy Czerwony | 0.5 kg (8.3%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Sybilla | 20 g | 30 min | 3.5 % |
| Boil | Sybilla | 30 g | 10 min | 3.5 % |
| Dry Hop | Sybilla | 30 g | 7 day(s) | 3.5 % |
| Dry Hop | Puławski | 30 g | 7 day(s) | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us 05 | Ale | Dry | 11.5 g | --- |