

# PIPA v1

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- 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	---