

# PIPA z jałowcem

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **5.8**
- 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 **4.6 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.25 kg (86.1%)	80 %	7
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.2%)	82 %	5
Grain	Karmelowy Jasny 30EBC	0.35 kg (5.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Puławski	37 g	15 min	4.3 %
Aroma (end of boil)	Cascade PL	62 g	10 min	5.2 %
Aroma (end of boil)	Oktawia	37 g	10 min	7.1 %
Dry Hop	Cascade PL	62 g	7 day(s)	5.2 %
Dry Hop	Chinook	37 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jałowiec	30 g	Secondary	7 day(s)