

# PIPA z Yerba mate

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **14.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **73C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 82 %  | 5   |
| Grain | Biscuit Malt         | 1 kg (14.3%) | 77 %  | 45  |
| Grain | Strzegom Karmel 150  | 1 kg (14.3%) | 75 %  | 150 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Zula    | 25 g   | 60 min   | 10.6 %     |
| Boil                | Sybilla | 25 g   | 60 min   | 3.5 %      |
| Aroma (end of boil) | Oktawia | 25 g   | 15 min   | 7.1 %      |
| Aroma (end of boil) | Sybilla | 25 g   | 15 min   | 3.5 %      |
| Dry Hop             | Oktawia | 75 g   | 4 day(s) | 7.1 %      |
| Dry Hop             | Zula    | 25 g   | 4 day(s) | 8.3 %      |
| Dry Hop             | Sybilla | 50 g   | 4 day(s) | 3.5 %      |

## Yeasts

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

## Extras

| Type   | Name                                 | Amount | Use for  | Time |
|--------|--------------------------------------|--------|----------|------|
| Flavor | Zaparzony wcześniej ekstrakt z yerby | 500 g  | Bottling | ---  |