

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 | --- |