

PIPA2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **3**
- SRM **4.3**
- Style **White 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **70 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **40 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (76.9%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (15.4%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Książęcy | 5 g | 60 min | 7.2 % |
| Whirlpool | Książęcy | 95 g | 0 min | 7 % |
| Dry Hop | Zula | 100 g | 3 day(s) | 11 % |
| Dry Hop | Amora Preta | 100 g | 3 day(s) | 11.2 % |

Yeasts

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