

# Pszenicznik PIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (70.2%)	85 %	4
Grain	Pilzneński	1 kg (17.5%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.8%)	75 %	30
Grain	Płatki owsiane	0.2 kg (3.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Sybilla	25 g	10 min	3.5 %
Aroma (end of boil)	Sybilla	50 g	1 min	3.5 %
Mash	Sybilla	10 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	200 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka suszonej pomarańczy	50 g	Boil	15 min
Other	łuska ryżowa	200 g	Boil	0 min
Spice	Kolendra	20 g	Boil	10 min