

IPA pigwa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **49**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (81.1%) | 80 % | 4.5 |
| Grain | Strzegom Monachijski typ I | 0.1 kg (2.7%) | 79 % | 16 |
| Grain | Rahr - Red Wheat Malt | 0.3 kg (8.1%) | 85 % | 89 |
| Grain | Pszeniczny | 0.3 kg (8.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 55 min | 10 % |
| Aroma (end of boil) | lunga | 22 g | 15 min | 11 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 18 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|-------|-----------|----------|
| Other | Pigwa | 226 g | Boil | 10 min |
| Fining | Whirlflock | 2.5 g | Boil | 10 min |
| Fining | Żelatyna | 4 g | Secondary | 3 day(s) |