

# Krakowska pipa

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **68**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (84.5%)	81 %	4
Grain	Oats, Flaked	0.4 kg (5.6%)	80 %	2
Grain	Carahell	0.3 kg (4.2%)	77 %	26
Sugar	Candi Sugar, Clear	0.4 kg (5.6%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	30 g	20 min	9 %
Boil	Vermelho	30 g	20 min	8 %
Boil	Exp2/20	30 g	20 min	7 %
Boil	lunga	35 g	50 min	11 %