

# Pifko IPA

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **48**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Mep@Ale	7.6 kg (100%)	80 %	6
Grain	Viking Pale Ale malt Zero	0 kg	80 %	6
Grain	Monachijski	0 kg	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.4 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	14.4 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	3 day(s)	14.4 %
Dry Hop	Chinook	50 g	3 day(s)	10 %
Whirlpool	Chinook	50 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	---