

# PIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **56**
- SRM **8.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 4 kg (72.7%)  | 75 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (18.2%)  | 79 %  | 22  |
| Grain | Strzegom Pszeniczny         | 0.5 kg (9.1%) | 81 %  | 6   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 40 g   | 60 min | 10 %       |
| Aroma (end of boil) | Sybilla           | 40 g   | 15 min | 3.5 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 15 min | 4 %        |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |