

# PIPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU **31**
- SRM **8.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (96.8%)	80 %	5
Grain	Strzegom Karmel 300	0.1 kg (3.2%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	10 min	7.1 %
Boil	Oktawia	10 g	30 min	7.1 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	5 g	55 min	4 %
Dry Hop	Lublin (Lubelski)	5 g	5 day(s)	4 %
Dry Hop	Oktawia	10 g	2 day(s)	7.1 %