

PIPA

- 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 % |