

## PIPA\_2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **72**
- SRM **11.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (77.3%)	80 %	35
Dry Extract	Bruntal	0.5 kg (11.4%)	81 %	26
Sugar	Glukoza	0.5 kg (11.4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Sybilla	30 g	10 min	3.5 %
Aroma (end of boil)	Sybilla	30 g	0 min	3.5 %
Dry Hop	Sybilla	30 g	5 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis