

# PIPA

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- Gravity **14.6 BLG**
- ABV ---
- IBU **68**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (90.9%)	80.5 %	4
Grain	Carahell	0.5 kg (9.1%)	77 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %
Boil	Marynka	20 g	30 min	10.5 %
Boil	Marynka	15 g	15 min	10.5 %
Boil	Sybilla	20 g	15 min	6.5 %
Boil	Sybilla	10 g	10 min	6.5 %
Boil	Marynka	15 g	5 min	10.5 %
Boil	Sybilla	10 g	0 min	6.5 %

## Yeasts

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