

# PIPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **53**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (85.7%)	81 %	4
Grain	Rice, Flaked	0.5 kg (14.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski 2019	25 g	60 min	7.6 %
Boil	Puławski 2019	25 g	30 min	7.6 %
Dry Hop	Puławski 2019	150 g	2 day(s)	7.6 %

## Yeasts

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