

# Pipa II

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.1**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Puławski   | 30 g   | 60 min   | 8 %        |
| Boil                | Cascade PL | 20 g   | 15 min   | 5.2 %      |
| Aroma (end of boil) | Zula       | 20 g   | 1 min    | 8 %        |
| Dry Hop             | Cascade PL | 30 g   | 5 day(s) | 5.2 %      |
| Dry Hop             | Zula       | 30 g   | 3 day(s) | 8 %        |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- Na zimno dzielone na 2 warki. 10g Zula + 10g Cascade PL i 20g Zula + 20g Cascade PL (DDH)  
*Feb 4, 2020, 1:29 PM*