

# PIPA Polskie IPA 25L

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.9%)	80 %	5
Grain	Strzegom Pilzniejszy	1.3 kg (18.4%)	80 %	4
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Rye, Flaked	0.25 kg (3.5%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Marynka	30 g	10 min	10 %
Aroma (end of boil)	Sybilla	30 g	10 min	3.5 %
Dry Hop	izabela	50 g	3 day(s)	5.8 %
Dry Hop	Sybilla	20 g	3 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis