

# PIPA

---

- Gravity **17.5 BLG**
- ABV ---
- IBU **69**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	5 kg (80.6%)	79 %	4
Grain	Pszeniczny	0.4 kg (6.5%)	85 %	4
Adjunct	płatki jęczmienne	0.4 kg (6.5%)	--- %	---
Grain	bursztynowy	0.4 kg (6.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	50 g	60 min	11 %
Boil	lunga	25 g	60 min	11 %
Boil	Oktawia	50 g	30 min	7 %
Boil	Sybilla	25 g	20 min	5.1 %
Boil	Oktawia	25 g	10 min	7 %
Boil	Sybilla	25 g	5 min	5.1 %
Boil	Sybilla	25 g	3 min	5.1 %
Boil	Oktawia	25 g	0 min	7 %
Dry Hop	Oktawia	50 g	6 day(s)	7 %