

# Pipka

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **69**
- SRM **7.8**
- Style **American IPA**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.2%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (13.7%)	79 %	10
Grain	Strzegom Karmel 150	0.2 kg (2.7%)	75 %	150
Grain	Viking Wheat Malt	0.1 kg (1.4%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Boil	lunga	30 g	15 min	11 %
Boil	Sybilla	30 g	15 min	3.5 %
Aroma (end of boil)	lunga	20 g	0 min	11 %
Aroma (end of boil)	Sybilla	20 g	0 min	3.5 %
Dry Hop	Sybilla	50 g	7 day(s)	3.5 %
Dry Hop	lunga	50 g	7 day(s)	11 %

## Yeasts

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