

# Pipka

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **53**
- SRM **4.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.8 kg (91.9%)	80 %	4
Sugar	Candi Sugar, Clear	0.6 kg (8.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	1 min	11 %
Boil	lunga	10 g	60 min	11 %
Boil	lunga	40 g	15 min	11 %
Boil	HBC 472 Experimental	40 g	15 min	8 %
Boil	HBC 472 Experimental	50 g	1 min	8 %
Boil	HBC 472 Experimental	10 g	60 min	8 %