

## Session PIPA

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.4 kg (42.4%)	85 %	7
Grain	Weyermann - Vienna Malt	1.3 kg (39.4%)	81 %	8
Grain	Carahell	0.3 kg (9.1%)	77 %	26
Grain	Rice, Flaked	0.3 kg (9.1%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	4 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
15°C 7+7				