

# #1 PIPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.3 kg (90.9%) | 70 %  | 5   |
| Grain | Monachijski          | 0.33 kg (9.1%) | 70 %  | 16  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort          | Marynka | 25 g   | 70 min   | 6.8 %      |
| Boil                | Marynka | 25 g   | 15 min   | 6.8 %      |
| Aroma (end of boil) | Sybilla | 20 g   | 1 min    | 4.3 %      |
| Dry Hop             | Sybilla | 80 g   | 5 day(s) | 4.3 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |