

# Egzotyczne Pif Paf

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **76**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt     | 3 kg (42.3%)   | 80 %   | 5   |
| Grain | Strzegom Pilzneński      | 1.5 kg (21.1%) | 80 %   | 4   |
| Grain | Strzegom Pszeniczny      | 1 kg (14.1%)   | 81 %   | 6   |
| Grain | Płatki owsiane           | 1 kg (14.1%)   | 60 %   | 3   |
| Grain | Karmelowy Jasny<br>30EBC | 0.5 kg (7%)    | 75 %   | 30  |
| Grain | Acid Malt                | 0.1 kg (1.4%)  | 58.7 % | 6   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Motueka | 20 g   | 20 min   | 7 %        |
| Boil      | WAI-ITI | 20 g   | 10 min   | 4.1 %      |
| Boil      | Waimea  | 40 g   | 60 min   | 17 %       |
| Whirlpool | Motueka | 15 g   | 15 min   | 7 %        |
| Whirlpool | WAI-ITI | 15 g   | 15 min   | 4.1 %      |
| Whirlpool | Waimea  | 15 g   | 15 min   | 17 %       |
| Dry Hop   | Motueka | 35 g   | 3 day(s) | 7 %        |

|         |         |      |          |       |
|---------|---------|------|----------|-------|
| Dry Hop | WAI-ITI | 35 g | 3 day(s) | 4.1 % |
| Dry Hop | Waimea  | 35 g | 3 day(s) | 17 %  |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 100 ml | Safale     |

### Extras

| Type   | Name    | Amount | Use for | Time  |
|--------|---------|--------|---------|-------|
| Flavor | Herbata | 100 g  | Boil    | 1 min |