

# Jedna wielka PIPA 14 BLG 20I

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (86.6%)	79 %	6
Grain	Strzegom Pszeniczny	0.4 kg (8.2%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.25 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	puławski	30 g	15 min	6 %
Boil	Oktawia	30 g	10 min	7.1 %
Boil	Cascade PL	50 g	10 min	5.2 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %
Dry Hop	Chinook PL	30 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us- 05	Ale	Slant	100 ml	Fermentis