

# PIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (90.9%)	80 %	5
Grain	Płatki pszeniczne	0.2 kg (2.6%)	85 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (6.5%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.8 %
Boil	Sybilla	40 g	30 min	4.1 %
Whirlpool	Lublin (Lubelski)	30 g	20 min	2.8 %
Dry Hop	Sybilla	19 g	3 day(s)	4.1 %
Dry Hop	Lublin (Lubelski)	20 g	3 day(s)	2.8 %
Whirlpool	Sybilla	10 g	20 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	200 ml	---