

# PIPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	10 g	45 min	11 %
Boil	Sybilla	10 g	10 min	3.5 %
Boil	Oktawia	10 g	10 min	7.1 %
Whirlpool	Sybilla	15 g	1 min	3.5 %
Whirlpool	Oktawia	15 g	1 min	7.1 %
Dry Hop	Sybilla	25 g	3 day(s)	3.5 %
Dry Hop	Oktawia	25 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

## Notes

- gęstwa po #17 - 4 zboża  
Nov 27, 2019, 3:32 PM