

# PIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **4.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Boil	Oktawia	30 g	15 min	7.8 %
Boil	izabella	30 g	15 min	5.1 %
Boil	oktawia	40 g	5 min	7.8 %
Boil	izabella	40 g	5 min	5.1 %
Boil	oktawia	80 g	1 min	7.8 %
Boil	izabella	80 g	1 min	5.1 %

## Notes

- Gar pełny 13blg w temp 78st C.  
Początek gotowania 15 blg  
Nov 21, 2020, 3:11 PM