

# PIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **36**
- SRM **5.6**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (73.5%)	81 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.4%)	79 %	16
Grain	Strzegom Karmel 30	0.3 kg (4.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %
Boil	Sybilla	25 g	15 min	3.5 %
Boil	Sybilla	50 g	10 min	3.5 %
Aroma (end of boil)	Sybilla	50 g	1 min	3.5 %
Dry Hop	Sybilla	50 g	2 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's