

# PIPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **65**
- SRM **7.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (14.3%)	80 %	4
Grain	Karmelowy Czerwony	1 kg (14.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Oktawia	50 g	15 min	7.1 %
Boil	Cascade PL	50 g	5 min	5.2 %
Dry Hop	Cascade PL	50 g	4 day(s)	5.2 %
Dry Hop	lunga	50 g	4 day(s)	11 %
Dry Hop	Oktawia	50 g	4 day(s)	7.1 %