

Pipa II

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

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

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Puławski | 30 g | 60 min | 8 % |
| Boil | Cascade PL | 20 g | 15 min | 5.2 % |
| Aroma (end of boil) | Zula | 20 g | 1 min | 8 % |
| Dry Hop | Cascade PL | 30 g | 5 day(s) | 5.2 % |
| Dry Hop | Zula | 30 g | 3 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |

Notes

- Na zimno dzielone na 2 warki. 10g Zula + 10g Cascade PL i 20g Zula + 20g Cascade PL (DDH)
Feb 4, 2020, 1:29 PM