

# PIPA Marynka + Lubelski

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **8.1 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale     | 3 kg (80%)     | 80 %  | 7   |
| Grain | Weyermann - Pszeniczny   | 0.5 kg (13.3%) | 80 %  | 4   |
| Grain | Weyermann - Zakwaszający | 0.25 kg (6.7%) | 80 %  | 5   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Marynka (PL - 2018)  | 25 g   | 60 min | 7.4 %      |
| Boil    | Marynka (PL - 2018)  | 25 g   | 20 min | 7.4 %      |
| Boil    | Lubelski (PL - 2018) | 25 g   | 10 min | 2.6 %      |
| Boil    | Lubelski (PL - 2018) | 25 g   | 1 min  | 2.6 %      |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| U.S. West Coast | Ale  | Dry  | 10 g   | Gozdawa    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |             |       |      |       |
|--------|-------------|-------|------|-------|
| Fining | Whirlfloc T | 2.5 g | Boil | 5 min |
|--------|-------------|-------|------|-------|