

# PIPA z Yerba mate

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **14.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **73C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	82 %	5
Grain	Biscuit Malt	1 kg (14.3%)	77 %	45
Grain	Strzegom Karmel 150	1 kg (14.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	60 min	10.6 %
Boil	Sybilla	25 g	60 min	3.5 %
Aroma (end of boil)	Oktawia	25 g	15 min	7.1 %
Aroma (end of boil)	Sybilla	25 g	15 min	3.5 %
Dry Hop	Oktawia	75 g	4 day(s)	7.1 %
Dry Hop	Zula	25 g	4 day(s)	8.3 %
Dry Hop	Sybilla	50 g	4 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zaparzony wcześniej ekstrakt z yerby	500 g	Bottling	---