

PIPA2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **3**
- SRM **4.3**
- Style **White IPA**

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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **70 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **40 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (76.9%)	82 %	4
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	5 g	60 min	7.2 %
Whirlpool	Książęcy	95 g	0 min	7 %
Dry Hop	Zula	100 g	3 day(s)	11 %
Dry Hop	Amora Preta	100 g	3 day(s)	11.2 %

Yeasts

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