

# PiPusia

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **9.5**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (83.3%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.2 kg (8.3%)	72 %	200
Grain	Pszeniczny	0.2 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	30 min	7.1 %
Boil	Oktawia	10 g	10 min	7.1 %
Boil	Brewers Gold	10 g	0 min	7.6 %
Dry Hop	Brewers Gold	20 g	0 day(s)	7.6 %
Boil	Styrian Golding	10 g	60 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
drożdże pana Przemka	Ale	Culture	30 g	White Labs