

PiPusia

- 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 |