

# PLIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **12.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **79C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.7%)	80 %	5
Grain	Pszeniczny	1 kg (15.7%)	85 %	4
Sugar	cukier	0.25 kg (3.9%)	60 %	3
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	1500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	30 g	60 min	11.1 %
Whirlpool	Zula	20 g	0 min	11.1 %
Dry Hop	Zula	50 g	3 day(s)	11.1 %
Boil	Mandarina Bavaria	30 g	60 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis