

## Session PIPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **5.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3.5 kg (68.6%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.8%)  | 79 %  | 22  |
| Grain | Biscuit Malt                | 0.5 kg (9.8%)  | 79 %  | 45  |
| Grain | Weyermann - Carapils        | 0.2 kg (3.9%)  | 78 %  | 4   |
| Grain | Płatki pszeniczne           | 0.4 kg (7.8%)  | 85 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Cascade PL | 50 g   | 0 min    | 5.2 %      |
| Aroma (end of boil) | Chinook PL | 50 g   | 0 min    | 8.6 %      |
| Dry Hop             | Cascade PL | 50 g   | 3 day(s) | 5.2 %      |
| Dry Hop             | Chinook PL | 50 g   | 3 day(s) | 8.6 %      |
| Boil                | Magnum     | 20 g   | 60 min   | 13.5 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 400 ml | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |