

## Sh...ort & oddy PIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **7.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (72.6%)	80 %	5
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Abbey Castle	0.3 kg (4.8%)	80 %	45
Grain	Caraaroma	0.1 kg (1.6%)	78 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lomik	20 g	20 min	3.8 %
Boil	lunga	20 g	30 min	11 %
Boil	Cascade PL	20 g	15 min	5.2 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %
Aroma (end of boil)	Lomik	20 g	5 min	3.8 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---