Ale PIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **51**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny pilzneński Premium	5 kg *(53.8%)*	80 %	4
Grain	Viking Pale Ale malt	2 kg *(21.5%)*	80 %	5
Grain	Płatki owsiane	0.3 kg *(3.2%)*	85 %	3
Grain	Strzegom Monachijski typ I	2 kg *(21.5%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Perle	20 g	40 min	7 %
Boil	Izabella	20 g	40 min	5.5 %
Boil	Zula	20 g	40 min	7 %
Aroma (end of boil)	Perle	40 g	0 min	7 %
Aroma (end of boil)	Izabella	40 g	0 min	5.5 %
Aroma (end of boil)	Zula	40 g	0 min	7 %
Dry Hop	Perle	30 g	7 day(s)	7 %
Dry Hop	Zula	30 g	7 day(s)	7 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Izabella	30 g	7 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis