

# Jedna wielka PIPA 14 BLG 20I

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale     | 4.2 kg (86.6%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny   | 0.4 kg (8.2%)  | 81 %  | 6   |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (5.2%) | 75 %  | 30  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | lunga      | 25 g   | 60 min   | 11 %       |
| Boil    | puławski   | 30 g   | 15 min   | 6 %        |
| Boil    | Oktawia    | 30 g   | 10 min   | 7.1 %      |
| Boil    | Cascade PL | 50 g   | 10 min   | 5.2 %      |
| Dry Hop | Cascade PL | 50 g   | 7 day(s) | 5.2 %      |
| Dry Hop | Chinook PL | 30 g   | 7 day(s) | 10 %       |

## Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| Us- 05 | Ale  | Slant | 100 ml | Fermentis  |