

## Made in Poland IPA - PIPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (83.2%)	80 %	5
Grain	Pszeniczny	0.4 kg (7.9%)	85 %	4
Grain	Strzegom Karmel 30	0.25 kg (5%)	75 %	30
Sugar	Cukier	0.2 kg (4%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Puławski	30 g	15 min	4.3 %
Boil	Cascade PL	50 g	10 min	5.2 %
Boil	Oktawia	30 g	10 min	7.1 %
Dry Hop	Cascade PL	50 g	2 day(s)	5.2 %
Dry Hop	Chinook	30 g	2 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	400 ml	Wyeast Labs