

Pifko IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **48**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Malteurop Mep@Ale | 7.6 kg (100%) | 80 % | 6 |
| Grain | Viking Pale Ale malt Zero | 0 kg | 80 % | 6 |
| Grain | Monachijski | 0 kg | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 14.4 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 20 min | 14.4 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 3 day(s) | 14.4 % |
| Dry Hop | Chinook | 50 g | 3 day(s) | 10 % |
| Whirlpool | Chinook | 50 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 10 g | --- |