

# PIP NA WAI TI

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **28**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (50%)	80 %	5
Grain	Pszeniczny	3 kg (37.5%)	85 %	4
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	WAI-ITI	20 g	5 min	2 %
Whirlpool	WAI-ITI	40 g	10 min	2 %
Dry Hop	WAI-ITI	20 g	14 day(s)	2 %
Dry Hop	WAI-ITI	20 g	11 day(s)	2 %
Dry Hop	WAI-ITI	25 g	4 day(s)	2 %
Dry Hop	WAI-ITI	25 g	2 day(s)	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	10 ml	---