

# PIPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU **31**
- SRM **8.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (96.8%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.1 kg (3.2%) | 70 %  | 299 |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Oktawia           | 10 g   | 10 min   | 7.1 %      |
| Boil    | Oktawia           | 10 g   | 30 min   | 7.1 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min   | 4 %        |
| Boil    | Lublin (Lubelski) | 5 g    | 55 min   | 4 %        |
| Dry Hop | Lublin (Lubelski) | 5 g    | 5 day(s) | 4 %        |
| Dry Hop | Oktawia           | 10 g   | 2 day(s) | 7.1 %      |