

## PIPA #2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **11.5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (89.6%)	80 %	7
Grain	Strzegom Karmel 150	0.7 kg (10.4%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Mash	Lublin (Lubelski)	25 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis