

# PIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **5.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (84.6%) | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 0.5 kg (7.7%)  | 85 %  | 3   |
| Grain | Strzegom Karmel 30  | 0.5 kg (7.7%)  | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | lunga   | 30 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Oktawia | 50 g   | 5 min    | 9 %        |
| Aroma (end of boil) | Zula    | 50 g   | 5 min    | 8.3 %      |
| Dry Hop             | Oktawia | 50 g   | 2 day(s) | 9 %        |
| Dry Hop             | zula    | 50 g   | 2 day(s) | 8.3 %      |