

# pipa

- Gravity **16 BLG**
- ABV ---
- IBU **77**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Boil	Marynka	25 g	15 min	10 %
Boil	Sybilla	25 g	15 min	3.5 %
Boil	Marynka	20 g	0 min	10 %
Boil	Sybilla	20 g	0 min	3.5 %
Dry Hop	Marynka	30 g	4 day(s)	10 %
Dry Hop	Sybilla	30 g	4 day(s)	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale