

PIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- SRM **1.3**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale / Pils	5 kg (86.2%)	--- %	---
Grain	Przeniczny	0.5 kg (8.6%)	--- %	---
Grain	Monahijski	0.3 kg (5.2%)	81 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	20 g	60 min	10.7 %
Boil	Oktawia	30 g	15 min	6.9 %
Boil	Oktawia	30 g	2 min	6.9 %
Whirlpool	Sybilla	30 g	60 min	7 %
Dry Hop	Sybilla	30 g	7 day(s)	7 %
Dry Hop	Oktawia	20 g	7 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Slant	200 ml	Gozdawa

Notes

- Wygrzew 10min/76-78*

Wystadzenie 76-78*
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