

# PIPA pilznenski

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **85**
- SRM **35.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain          | Pilzneński                      | 4 kg (50%)     | 70 %  | 4   |
| Grain          | Monachijski                     | 2.5 kg (31.3%) | 70 %  | 18  |
| Grain          | Strzegom Karmel 300             | 0.5 kg (6.3%)  | 67 %  | 299 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1 kg (12.5%)   | 70 %  | 621 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 80 g   | 72 min | 7.3 %      |
| Aroma (end of boil) | Citra   | 34.5 g | 5 min  | 12 %       |
| Boil                | Sybilla | 80 g   | 40 min | 4 %        |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1150 ml | Fermentum Mobile |