

# Pipka

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **46**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (35%)	80 %	5
Grain	Strzegom Pilzneński	2.5 kg (35%)	80 %	4
Grain	Pszeniczny	1 kg (14%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7%)	79 %	22
Grain	Płatki owsiane	0.5 kg (7%)	85 %	3
Grain	Strzegom Karmel 150	0.15 kg (2.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	50 min	14.1 %
Boil	Izabella	20 g	20 min	5.3 %
Boil	Lublin (Lubelski)	20 g	15 min	2.2 %
Aroma (end of boil)	Oktawia	20 g	0 min	9.2 %
Whirlpool	Izabela	20 g	15 min	5.3 %
Dry Hop	Oktawia	130 g	13 day(s)	9.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Slant	500 ml	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips piwowarski	7 g	Mash	60 min