

S-33 PIPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.2 kg (85.2%)	81 %	4
Grain	Platki owsiane	0.5 kg (8.2%)	60 %	3
Grain	Barley, Flaked	0.4 kg (6.6%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Izabella	50 g	3 day(s)	6.8 %
Dry Hop	Oktawia	50 g	3 day(s)	9.4 %
Aroma (end of boil)	Izabella	50 g	0 min	6.8 %
Aroma (end of boil)	Zula	50 g	0 min	9.7 %
Boil	Zula	5 g	20 min	9.7 %
Boil	Zula	10 g	20 min	9.7 %
Boil	Zula	15 g	10 min	9.7 %
Boil	lunga	10 g	30 min	9.4 %
Whirlpool	lunga	20 g	0 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis