

Session PIPA

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.4 kg (42.4%) | 85 % | 7 |
| Grain | Weyermann - Vienna Malt | 1.3 kg (39.4%) | 81 % | 8 |
| Grain | Carahell | 0.3 kg (9.1%) | 77 % | 26 |
| Grain | Rice, Flaked | 0.3 kg (9.1%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Iunga | 20 g | 30 min | 11 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 3 day(s) | 4 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| 15°C 7+7 | | | | |