

## PIPA #2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **11.5**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.4 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (89.6%)   | 80 %  | 7   |
| Grain | Strzegom Karmel 150  | 0.7 kg (10.4%) | 75 %  | 150 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 60 min | 10 %       |
| Mash    | Lublin (Lubelski) | 25 g   | 5 min  | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |