Pipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg *(87.8%)*	80 %	5
Grain	Płatki owsiane	0.4 kg *(5.4%)*	60 %	3
Grain	Pszeniczny	0.5 kg *(6.8%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	12.5 %
Boil	Cascade PL	100 g	0 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik SKARE	Lager	Slant	100 ml	2 łyzki stolowe