#1 PIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg *(90.9%)*	70 %	5
Grain	Monachijski	0.33 kg *(9.1%)*	70 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	25 g	70 min	6.8 %
Boil	Marynka	25 g	15 min	6.8 %
Aroma (end of boil)	Sybilla	20 g	1 min	4.3 %
Dry Hop	Sybilla	80 g	5 day(s)	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---