# Pipa II

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 5 kg *(100%)* | 80 % | 5 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Puławski | 30 g | 60 min | 8 % |
| Boil | Cascade PL | 20 g | 15 min | 5.2 % |
| Aroma (end of boil) | Zula | 20 g | 1 min | 8 % |
| Dry Hop | Cascade PL | 30 g | 5 day(s) | 5.2 % |
| Dry Hop | Zula | 30 g | 3 day(s) | 8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- Na Zimno dzielone na 2 warki. 10g Zula + 10g Cascade PL i 20g Zula + 20g Cascade PL (DDH)
  *Feb 4, 2020, 1:29 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.