

wc pipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.5 kg (87.5%)	80.5 %	3
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	12.8 %
Aroma (end of boil)	Zula	10 g	15 min	7 %
Aroma (end of boil)	zibi	10 g	15 min	11.3 %
Aroma (end of boil)	Książęcy	10 g	15 min	7.6 %
Aroma (end of boil)	Izabella	10 g	15 min	5.2 %
Dry Hop	Zula	20 g	3 day(s)	7 %
Dry Hop	Izabella	20 g	3 day(s)	5.2 %
Dry Hop	Książęcy	60 g	3 day(s)	7.6 %
Dry Hop	zibi	20 g	3 day(s)	11.3 %