

AIPA - HolyShit

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **59.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **59.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 10 kg (71.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 3 kg (21.4%) | 79 % | 16 |
| Grain | Żytni | 1 kg (7.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | Centennial | 50 g | 30 min | 10.5 % |
| Boil | Chinook | 50 g | 20 min | 13 % |
| Whirlpool | Galaxy | 100 g | 0 min | 15 % |
| Whirlpool | Talus | 100 g | 0 min | 1 % |
| Whirlpool | Strata | 100 g | 0 min | 13.6 % |
| Dry Hop | Galaxy | 150 g | 7 day(s) | 15 % |
| Dry Hop | Strata | 150 g | 7 day(s) | 13.6 % |
| Dry Hop | Talus | 150 g | 7 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |