

# AIPA inspirowana atakiem chmielu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **59**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (76.5%)	80 %	5
Grain	Melanoiden Malt	0.5 kg (5.9%)	80 %	39
Grain	Weyermann - Carared	1 kg (11.8%)	75 %	45
Grain	Briess - Carapils Malt	0.5 kg (5.9%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	20 g	40 min	12 %
Boil	Strata	20 g	20 min	13.6 %
Boil	Chinook	30 g	5 min	13 %
Aroma (end of boil)	Strata	30 g	0 min	13.6 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	15 min