

Grom z raju (AIPA) za 2zł

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Keep mash **60 min** at **100C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	6
Grain	Strzegom Monachijski typ II	1 kg (33.3%)	79 %	21

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	55 min	13.3 %
Aroma (end of boil)	Citra	5 g	5 min	13.3 %
Aroma (end of boil)	Simcoe	10 g	5 min	13 %
Dry Hop	Simcoe	15 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis