

# Pilzneńskie AIPA sm

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **71 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	26 g	60 min	13.5 %
Aroma (end of boil)	Liberty	25 g	10 min	4.5 %
Dry Hop	Liberty	75 g	3 day(s)	4.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	10 g	---