

# Pszeniczna AIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | castlemalting<br>Pilzneński 3,5EBC | 3 kg (47.6%)  | 80 %  | 4   |
| Grain | Słód pszeniczny<br>Bestmalz        | 2 kg (31.7%)  | 82 %  | 5   |
| Grain | Strzegom<br>Monachijski typ II     | 1 kg (15.9%)  | 79 %  | 25  |
| Grain | Bestmalz Carmel Pils               | 0.3 kg (4.8%) | 75 %  | 5   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook PL | 25 g   | 60 min   | 13 %       |
| Boil    | Chinook PL | 25 g   | 15 min   | 13 %       |
| Boil    | Centennial | 25 g   | 10 min   | 10.5 %     |
| Boil    | Centennial | 25 g   | 5 min    | 10.5 %     |
| Boil    | Citra      | 25 g   | 0 min    | 12.9 %     |
| Dry Hop | Centennial | 50 g   | 5 day(s) | 10.5 %     |
| Dry Hop | Citra      | 75 g   | 5 day(s) | 12.9 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |     |
|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 200 ml | --- |
|--------------|-----|-------|--------|-----|