Pustynne Słońce AIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **54**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.1 kg *(79.9%)*	80 %	5
Grain	Strzegom Monachijski typ II	1.53 kg *(20.1%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	45.72 g	60 min	6 %
Boil	Cascade	22.85 g	30 min	6 %
Aroma (end of boil)	Chinook	30.47 g	15 min	13 %
Aroma (end of boil)	Citra	38.1 g	10 min	12 %
Aroma (end of boil)	Citra	15.24 g	5 min	12 %
Dry Hop	Chinook	76.19 g	7 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16.76 g	Fermentis

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	30.47 g	Boil	10 min
Fining	Irish Moss	7.62 g	Boil	10 min