

## AIPA ze skórą pomarańczy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pilzneński                    | 5 kg (74.6%)  | 81 %  | 4   |
| Grain | Jęczmienny cookie bursztynowy | 1 kg (14.9%)  | 70 %  | 49  |
| Grain | płatki owsiane                | 0.4 kg (6%)   | --- % | --- |
| Grain | Carahell                      | 0.3 kg (4.5%) | 77 %  | 26  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Ekuanot | 20 g   | 50 min   | 14.1 %     |
| Boil                | Citra   | 10 g   | 15 min   | 13.9 %     |
| Boil                | Mosaic  | 10 g   | 15 min   | 12.6 %     |
| Aroma (end of boil) | Ekuanot | 10 g   | 3 min    | 14.1 %     |
| Aroma (end of boil) | Citra   | 20 g   | 3 min    | 13.9 %     |
| Aroma (end of boil) | Mosaic  | 20 g   | 3 min    | 12.6 %     |
| Dry Hop             | Citra   | 30 g   | 7 day(s) | 13.9 %     |
| Dry Hop             | Mosaic  | 30 g   | 7 day(s) | 12.6 %     |
| Dry Hop             | Ekuanot | 30 g   | 7 day(s) | 14.1 %     |

|         |              |      |          |        |
|---------|--------------|------|----------|--------|
| Dry Hop | Enigma (AUS) | 30 g | 7 day(s) | 17.2 % |
| Dry Hop | Chinook      | 30 g | 7 day(s) | 13 %   |
| Dry Hop | Amarillo     | 30 g | 7 day(s) | 9.5 %  |
| Dry Hop | Cascade      | 30 g | 7 day(s) | 6 %    |

## Yeasts

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

## Extras

| Type        | Name                          | Amount | Use for  | Time   |
|-------------|-------------------------------|--------|----------|--------|
| Fining      | Whirlfloc                     | 1.25 g | Boil     | 15 min |
| Water Agent | gips piwowarski               | 4 g    | Mash     | 60 min |
| Flavor      | skórka pomarańczy<br>słodkiej | 40 g   | Boil     | 2 min  |
| Other       | Witamina C                    | 4 g    | Bottling | ---    |