

# DEDEHA ŁIT AJPIJEJ

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny  | 1.1 kg (22.2%)  | 81 %  | 6   |
| Grain | Viking Pale Ale malt | 0.465 kg (9.4%) | 80 %  | 5   |
| Grain | Pilzneński           | 3.4 kg (68.5%)  | 81 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 10 g   | 30 min   | 11.1 %     |
| Aroma (end of boil) | Chinook  | 14.4 g | 5 min    | 13 %       |
| Aroma (end of boil) | Amarillo | 20.8 g | 5 min    | 9.5 %      |
| Aroma (end of boil) | Citra    | 20.8 g | 5 min    | 12 %       |
| Dry Hop             | Citra    | 35.2 g | 5 day(s) | 12 %       |
| Dry Hop             | Amarillo | 35.2 g | 5 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 35.2 g | 5 day(s) | 12 %       |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                           |       |      |        |
|-------------|---------------------------|-------|------|--------|
| Fining      | Mech irlandzki            | 5.6 g | Boil | 15 min |
| Water Agent | Chlorek wapnia (dwuwodny) | 4 g   | Boil | 60 min |
| Water Agent | Gips piwowarski           | 4 g   | Boil | 60 min |
| Spice       | Trawa cytrynowa           | 2 g   | Boil | 3 min  |
| Spice       | Curacao                   | 5 g   | Boil | 5 min  |
| Spice       | Łuska ryżowa              | 100 g | Mash | 15 min |