

# AIPA #27 cieńkusz

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **58**
- SRM **2.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **9.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **9.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.67 kg (66.7%)	79 %	6
Grain	Pszeniczny	0.33 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	6.67 g	30 min	13 %
Boil	Amarillo	6.67 g	30 min	9.5 %
Boil	Cascade	6.67 g	30 min	6 %
Boil	Chinook	6.67 g	10 min	13 %
Aroma (end of boil)	Amarillo	13.33 g	0 min	9.5 %
Aroma (end of boil)	Cascade	6.67 g	0 min	6 %
Aroma (end of boil)	Chinook	13.33 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	4 g	---