

# AIPA na kwarantannie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **78**
- SRM **9.6**
- Style **American Pale Ale**

## 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 **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (88.9%)   | 80 %  | 7   |
| Grain | Strzegom Karmel 150    | 0.5 kg (7.4%)  | 75 %  | 150 |
| Grain | Aromatic Malt          | 0.25 kg (3.7%) | 78 %  | 51  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Bravo   | 44 g   | 60 min   | 15.5 %     |
| Boil                | Cascade | 25 g   | 15 min   | 6 %        |
| Aroma (end of boil) | Citra   | 30 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Cascade | 25 g   | 5 min    | 6 %        |
| Whirlpool           | Citra   | 30 g   | 0 min    | 12 %       |
| Dry Hop             | Cascade | 20 g   | 6 day(s) | 6 %        |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 40 ml  | White Labs |