

# AIPA po prostu

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **75.6 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **75.6C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (66.7%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	22
Grain	Caramunich® typ I	0.5 kg (6.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.7 %
Boil	Green Bullet	50 g	25 min	12.9 %
Boil	Mosaic	20 g	5 min	12 %
Boil	Centennial	25 g	1 min	9.5 %
Dry Hop	Mosaic	80 g	4 day(s)	12 %
Dry Hop	Centennial	25 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	10 g	Mash	70 min
Fining	whirflock	1 g	Boil	15 min