

AIPA z Dereniem

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (52.6%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (35.1%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (8.8%) | 82 % | 5 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (3.5%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Target | 30 g | 60 min | 9 % |
| Boil | Mosaic | 10 g | 15 min | 12 % |
| Boil | Citra | 15 g | 15 min | 13.7 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|-----------|
| Flavor | Dereñ | 3500 g | Secondary | 14 day(s) |