

Bitter AIPA #6

- Gravity **16.1 BLG**
- ABV ---
- IBU **78**
- SRM **5.6**
- 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 **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (97.2%)	80 %	4
Grain	Cara	0.2 kg (2.8%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	lubelski	50 g	7 day(s)	3.5 %
Boil	marynka	50 g	30 min	10.5 %
Boil	magnum	30 g	60 min	12.3 %
Dry Hop	cascade USA	30 g	7 day(s)	7.7 %
Aroma (end of boil)	centennial	30 g	15 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	?