

Grom z raju (AIPA)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **97**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **77C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (42.9%) | 80 % | 6 |
| Grain | Strzegom Wiedeński | 0.65 kg (18.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (22.9%) | 79 % | 21 |
| Grain | Strzegom Pilzneński | 0.55 kg (15.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Admiral | 10 g | 60 min | 14.3 % |
| Boil | Equinox | 10 g | 60 min | 13.1 % |
| Boil | Chinook | 4 g | 60 min | 11.3 % |
| Boil | Admiral | 10.5 g | 20 min | 14.3 % |
| Boil | Equinox | 9 g | 20 min | 13.1 % |
| Boil | Sybilla | 15 g | 20 min | 3.5 % |
| Aroma (end of boil) | Sybilla | 20 g | 1 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |