

# KALUS AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pils	3.5 kg (56.5%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (16.1%)	79 %	10
Grain	Strzegom Karmel 100	0.2 kg (3.2%)	75 %	150
Grain	Malteurop Pale	1.5 kg (24.2%)	78 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	60 min	12 %
Boil	Centennial	12 g	30 min	9.5 %
Boil	Centennial	12 g	15 min	9.5 %
Boil	Cascade	15 g	5 min	5.8 %
Boil	Centennial	13 g	0 min	9.5 %
Boil	Cascade	15 g	0 min	5.8 %
Dry Hop	Simcoe	28 g	5 day(s)	11.7 %
Dry Hop	amarillo	14 g	5 day(s)	8.3 %
Dry Hop	Centennial	13 g	5 day(s)	9.5 %
Dry Hop	Cascade	20 g	5 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar
drożdże do wyboru				

## Notes

- Do zacierania dodano ok pół łyżeczki  
Gips piwowarski  
*May 16, 2020, 11:53 AM*