

# Klasyka Ameryka - AIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **37.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **37.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75.9%)	80 %	5
Grain	Cookie	0.2 kg (2.5%)	75 %	50
Grain	Weyermann - Carahell	0.5 kg (6.3%)	77 %	26
Grain	Monachijski	1 kg (12.7%)	80 %	16
Grain	Caraaroma	0.2 kg (2.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	25 g	80 min	14.5 %
Boil	Azacca	10 g	30 min	12 %
Boil	Columbus	10 g	20 min	14.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Azacca	10 g	10 min	12 %
Boil	Citra	10 g	0 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %

Dry Hop	Azacca	70 g	3 day(s)	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	120 ml	Fermentis

## Notes

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*Jul 22, 2019, 3:04 PM*