

Łużyckie AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **53**
- SRM **12.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (78.1%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (15.6%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (6.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Amarillo | 15 g | 60 min | 9.5 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Amarillo | 15 g | 10 min | 9.5 % |
| Boil | Amarillo | 10 g | 1 min | 9.5 % |
| Aroma (end of boil) | Cascade | 15 g | 1 min | 6 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 12 % |
| Dry Hop | Cascade | 20 g | 10 day(s) | 6 % |
| Dry Hop | Citra | 10 g | 10 day(s) | 12 % |
| Dry Hop | Cascade | 15 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 80 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |