

Pustynne Słońce AIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **54**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.1 kg (79.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.53 kg (20.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|---------|----------|------------|
| Boil | Cascade | 45.72 g | 60 min | 6 % |
| Boil | Cascade | 22.85 g | 30 min | 6 % |
| Aroma (end of boil) | Chinook | 30.47 g | 15 min | 13 % |
| Aroma (end of boil) | Citra | 38.1 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 15.24 g | 5 min | 12 % |
| Dry Hop | Chinook | 76.19 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 16.76 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|---------|---------|--------|
| Flavor | Skórka pomarańczy | 30.47 g | Boil | 10 min |
| Fining | Irish Moss | 7.62 g | Boil | 10 min |