

# SASION AIPA próba

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **58**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.05 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **53 C**, Time **13 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **13 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (78.3%)	81 %	4
Grain	Pszeniczny	0.35 kg (7.6%)	85 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (5.4%)	79 %	16
Grain	Cara Gold Castlemalting	0.1 kg (2.2%)	78 %	120
Grain	Carahell	0.3 kg (6.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %
Boil	Motueka	12 g	60 min	9.3 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Simcoe	15 g	5 min	13.2 %

Boil	Citra	15 g	1 min	12 %
Dry Hop	Centennial	45 g	3 day(s)	10.5 %
Dry Hop	Amarillo	45 g	3 day(s)	9.5 %
Dry Hop	Simcoe	45 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile