

# Wakacyjna AIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%)  | 80 %  | 5   |
| Grain | Viking Munich Malt   | 2 kg (26.7%)  | 78 %  | 18  |
| Grain | Strzegom pszeniczny  | 0.5 kg (6.7%) | 81 %  | 6   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Mosaic | 50 g   | 60 min   | 11.7 %     |
| Aroma (end of boil) | Mosaic | 50 g   | 1 min    | 11.7 %     |
| Dry Hop             | Simcoe | 100 g  | 4 day(s) | 13.3 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |