

AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **9.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **94.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **66 liter(s)**
- Total mash volume **86 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 18 kg (90%) | 85 % | 4 |
| Grain | Pszeniczny | 1 kg (5%) | 85 % | 4 |
| Grain | Strzegom Karmel 300 | 1 kg (5%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Mosaic | 25 g | 60 min | 10 % |
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | El Dorado | 25 g | 30 min | 15 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Aroma (end of boil) | El Dorado | 25 g | 0 min | 15 % |
| Boil | Citra | 50 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 33 g | Fermentis |

Notes

- 68 - 60
72 - 20
WYGRZEW

3x25L
do każdego po 50g chmielu na cichą - 1-2 tygodnie
Apr 10, 2020, 9:10 AM