

# AIPA #27 cieńkusz

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **58**
- SRM **2.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **9.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **9.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 0.67 kg (66.7%) | 79 %  | 6   |
| Grain | Pszeniczny        | 0.33 kg (33.3%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount  | Time   | Alpha acid |
|---------------------|----------|---------|--------|------------|
| Boil                | Chinook  | 6.67 g  | 30 min | 13 %       |
| Boil                | Amarillo | 6.67 g  | 30 min | 9.5 %      |
| Boil                | Cascade  | 6.67 g  | 30 min | 6 %        |
| Boil                | Chinook  | 6.67 g  | 10 min | 13 %       |
| Aroma (end of boil) | Amarillo | 13.33 g | 0 min  | 9.5 %      |
| Aroma (end of boil) | Cascade  | 6.67 g  | 0 min  | 6 %        |
| Aroma (end of boil) | Chinook  | 13.33 g | 0 min  | 13 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 4 g    | ---        |