

# AIPA ze skórka pomarańczy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (74.6%)	81 %	4
Grain	Jęczmienny cookie bursztynowy	1 kg (14.9%)	70 %	49
Grain	płatki owsiane	0.4 kg (6%)	--- %	---
Grain	Carahell	0.3 kg (4.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	50 min	14.1 %
Boil	Citra	10 g	15 min	13.9 %
Boil	Mosaic	10 g	15 min	12.6 %
Aroma (end of boil)	Ekuanot	10 g	3 min	14.1 %
Aroma (end of boil)	Citra	20 g	3 min	13.9 %
Aroma (end of boil)	Mosaic	20 g	3 min	12.6 %
Dry Hop	Citra	30 g	7 day(s)	13.9 %
Dry Hop	Mosaic	30 g	7 day(s)	12.6 %
Dry Hop	Ekuanot	30 g	7 day(s)	14.1 %

Dry Hop	Enigma (AUS)	30 g	7 day(s)	17.2 %
Dry Hop	Chinook	30 g	7 day(s)	13 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	15 min
Water Agent	gips piwowarski	4 g	Mash	60 min
Flavor	skórka pomarańczy słodkiej	40 g	Boil	2 min
Other	Witamina C	4 g	Bottling	---