

AIPazdziernikowe

- Gravity **14.7 BLG**
- ABV ---
- IBU **90**
- SRM **13**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (83.3%) | 80 % | 8 |
| Grain | Monachijski | 0.2 kg (3.3%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 40L | 0.8 kg (13.3%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Simcoe | 25 g | 70 min | 13.2 % |
| First Wort | Centennial | 25 g | 70 min | 8.5 % |
| Boil | Centennial | 10 g | 30 min | 8.5 % |
| Boil | Simcoe | 10 g | 25 min | 13.2 % |
| Boil | Centennial | 10 g | 20 min | 8.5 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Centennial | 10 g | 10 min | 8.5 % |
| Boil | Simcoe | 10 g | 5 min | 13.2 % |
| Boil | Simcoe | 10 g | 1 min | 13.2 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 8.5 % |
| Dry Hop | Simcoe | 35 g | 4 day(s) | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 15 min |
| Water Agent | Gips | 4 g | Mash | --- |