

ajpa2

- Gravity **14.7 BLG**
- ABV ---
- IBU **46**
- SRM **9.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (69%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (17.2%) | 79 % | 10 |
| Grain | Strzegom pszeniczny | 0.3 kg (5.2%) | 81 % | 6 |
| Grain | Karmelowy Czerwony | 0.5 kg (8.6%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 30 min | 6 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Boil | Cascade | 20 g | 0 min | 6 % |
| Boil | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Citra | 60 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 40 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-----|--------|---------|
| Danstar - Nottingham | Ale | Dry | 11.5 g | Danstar |
|----------------------|-----|-----|--------|---------|