

## 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
----------------------	-----	-----	--------	---------