

# Ciasteczkowa AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **33 %/h**
- Boil size **15.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **79C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.167 kg (5.6%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (66.6%)	80 %	5
Grain	Strzegom Pszeniczny	0.667 kg (22.2%)	81 %	6
Grain	Strzegom Cookie	0.167 kg (5.6%)	77 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	11 g	60 min	12.8 %
Boil	Amarillo	5 g	30 min	9.3 %
Boil	Cascade PL	5 g	20 min	7.3 %
Boil	Amarillo	5 g	10 min	9.3 %
Boil	Cascade PL	5 g	10 min	7.3 %
Dry Hop	Amarillo	10 g	3 day(s)	9.3 %
Dry Hop	Cascade PL	10 g	3 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis