

# Czacha dymi 2xAIPA

- Gravity **20.2 BLG**
- ABV ---
- IBU **92**
- SRM **17.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (73.3%)	79 %	6
Grain	Monachijski	1.5 kg (20%)	80 %	16
Grain	Aromatic Malt	0.2 kg (2.7%)	78 %	51
Grain	Simpsons - Crystal Extra Dark	0.3 kg (4%)	74 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	17 %
Boil	Cascade	20 g	40 min	6 %
Boil	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Amarillo	20 g	30 min	9.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Citra	10 g	5 min	13.5 %

Dry Hop	Citra	20 g	7 day(s)	13.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	24 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Mech irlandzki	7 g	Boil	10 min