

DEDEHA ŁIT AJPIJEJ

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.1 kg (22.2%)	81 %	6
Grain	Viking Pale Ale malt	0.465 kg (9.4%)	80 %	5
Grain	Pilzneński	3.4 kg (68.5%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	11.1 %
Aroma (end of boil)	Chinook	14.4 g	5 min	13 %
Aroma (end of boil)	Amarillo	20.8 g	5 min	9.5 %
Aroma (end of boil)	Citra	20.8 g	5 min	12 %
Dry Hop	Citra	35.2 g	5 day(s)	12 %
Dry Hop	Amarillo	35.2 g	5 day(s)	9.5 %
Dry Hop	Citra	35.2 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5.6 g	Boil	15 min
Water Agent	Chlorek wapnia (dwuwodny)	4 g	Boil	60 min
Water Agent	Gips piwowarski	4 g	Boil	60 min
Spice	Trawa cytrynowa	2 g	Boil	3 min
Spice	Curacao	5 g	Boil	5 min
Spice	Łuska ryżowa	100 g	Mash	15 min