

# KAIPA'ks (Kruszyńskie AIPA)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **49**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **67.5 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **67.5C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Zero 5-7,5 EBC	6 kg (69%)	80 %	7
Grain	Viking Karmelowy Jasny 30EBC	0.3 kg (3.4%)	75 %	30
Grain	Płatki owsiane	0.4 kg (4.6%)	85 %	3
Grain	Viking monachijski jasny	2 kg (23%)	78 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook 12,7 % AA	15 g	55 min	12.7 %
Boil	CTZ 12,2 % AA	15 g	55 min	12.2 %
Boil	Chinook 12,7 % AA	10 g	10 min	12.7 %
Boil	CTZ 12,2 % AA	10 g	10 min	12.2 %
Whirlpool	Chinook 12,7 % AA	20 g	45 min	12.7 %
Whirlpool	CTZ 12,2 % AA	20 g	45 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	3 g	Mash	70 min