

# Licze\_nu\_dobre\_AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **6.4**
- 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 **3.2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Carabelge	1 kg (12.5%)	80 %	30
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Pilzneński	1 kg (12.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Citra	50 g	5 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Boil	Galaxy	20 g	15 min	15 %

## Yeasts

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