

# Łużyckie AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **53**
- SRM **12.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (78.1%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (15.6%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (6.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Amarillo	10 g	1 min	9.5 %
Aroma (end of boil)	Cascade	15 g	1 min	6 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Dry Hop	Cascade	20 g	10 day(s)	6 %
Dry Hop	Citra	10 g	10 day(s)	12 %
Dry Hop	Cascade	15 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	80 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min