

# SPONTANICZNA AIPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **64**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (70.6%)	81 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (9.8%)	79 %	22
Grain	Pszeniczny	1 kg (19.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Mosaic	15 g	60 min	12 %
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Citra	20 g	0 min	13.5 %
Boil	Aramis	20 g	0 min	7 %
Dry Hop	Amarillo	45 g	5 day(s)	9.5 %
Dry Hop	Citra	45 g	5 day(s)	13.5 %
Dry Hop	Aramis	10 g	5 day(s)	5.4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min