

## #33 session AIPA z kafiorem i trawą cytrynową na walne '23

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **10 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **59 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **82.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **53.7 liter(s)** of **76C** water or to achieve **59 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10.5 kg (100%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	10 %
Boil	lunga	45 g	15 min	10 %
Dry Hop	HHT	100 g	5 day(s)	13.2 %
fermentor 2 (S 33)				
Dry Hop	Cascade	100 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	60 min