

AIPA #27 cieńkusz

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **55**
- SRM **2.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (66.7%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (33.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Boil | Chinook | 10 g | 10 min | 13 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Aroma (end of boil) | Chinook | 20 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 6 g | --- |