

# AIPazdziernikowe

- Gravity **14.7 BLG**
- ABV ---
- IBU **90**
- SRM **13**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (83.3%)	80 %	8
Grain	Monachijski	0.2 kg (3.3%)	80 %	16
Grain	Caramel/Crystal Malt - 40L	0.8 kg (13.3%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	25 g	70 min	13.2 %
First Wort	Centennial	25 g	70 min	8.5 %
Boil	Centennial	10 g	30 min	8.5 %
Boil	Simcoe	10 g	25 min	13.2 %
Boil	Centennial	10 g	20 min	8.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Centennial	10 g	10 min	8.5 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Simcoe	10 g	1 min	13.2 %
Dry Hop	Centennial	30 g	4 day(s)	8.5 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min
Water Agent	Gips	4 g	Mash	---