

# Wschodnia AIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **74**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Cara-Pils/Dextrine	0.5 kg (6.7%)	72 %	4
Grain	Carahell	0.5 kg (6.7%)	77 %	26
Grain	Carabelge	0.5 kg (6.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	25 min	15.5 %
Boil	Citra	30 g	10 min	12 %
Boil	Centennial	30 g	10 min	10.5 %
Dry Hop	Citra	60 g	7 day(s)	12 %
Dry Hop	Centennial	60 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5.46 g	Mash	0 min
Water Agent	chlorek wapnia	3.64 g	Mash	0 min
Fining	Mech Irlandzki	5 g	Boil	15 min