

## #35 - AIPA - Browar Hatak

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **102**
- SRM **8.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (34.5%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (27.6%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (27.6%)	79 %	10
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Simpsons - Crystal Rye	0.25 kg (3.4%)	73 %	177

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	12 %
Boil	Warrior	30 g	60 min	14.7 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11 g	---