

# A I P A

- Gravity **15.9 BLG**
- ABV ---
- IBU **61**
- SRM **12.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **23.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.4 kg (30.4%)	80 %	8
Grain	Pszeniczny	1 kg (12.7%)	85 %	4
Grain	monachijski I Barke	3 kg (38%)	79 %	19
Grain	Weyermann - Carapils	0.2 kg (2.5%)	78 %	4
Grain	Caramunich® typ I	0.3 kg (3.8%)	73 %	80
Grain	Special B Castle	0.2 kg (2.5%)	70 %	350
Grain	Rye, Flaked	0.4 kg (5.1%)	78.3 %	4
Grain	Oats, Flaked	0.4 kg (5.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.8 %
Boil	Enigma (AUS)	20 g	60 min	17.2 %
Boil	Citra	20 g	10 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	sól diastatyczny	100 g	Mash	60 min
Water Agent	sól zakwaszający	75 g	Mash	60 min