

## 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	---