

# AIPA na kwarantannie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **78**
- SRM **9.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (88.9%)	80 %	7
Grain	Strzegom Karmel 150	0.5 kg (7.4%)	75 %	150
Grain	Aromatic Malt	0.25 kg (3.7%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	44 g	60 min	15.5 %
Boil	Cascade	25 g	15 min	6 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Cascade	20 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	40 ml	White Labs