

# AIPA po prostu

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **69 C**, Time **70 min**
- Temp **75.6 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **75.6C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt         | 5 kg (66.7%)  | 82 %  | 4   |
| Grain | Strzegom Wiedeński          | 1 kg (13.3%)  | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 1 kg (13.3%)  | 79 %  | 22  |
| Grain | Caramunich® typ I           | 0.5 kg (6.7%) | 73 %  | 80  |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Warrior      | 15 g   | 60 min   | 14.7 %     |
| Boil    | Green Bullet | 50 g   | 25 min   | 12.9 %     |
| Boil    | Mosaic       | 20 g   | 5 min    | 12 %       |
| Boil    | Centennial   | 25 g   | 1 min    | 9.5 %      |
| Dry Hop | Mosaic       | 80 g   | 4 day(s) | 12 %       |
| Dry Hop | Centennial   | 25 g   | 4 day(s) | 9.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 10 g   | Mash    | 70 min |
| Fining      | whirflock      | 1 g    | Boil    | 15 min |