

# AIPA z Dereniem

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (52.6%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (35.1%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.8%)	82 %	5
Grain	Bestmalz Carmel Pils	0.2 kg (3.5%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	9 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Citra	15 g	15 min	13.7 %
Dry Hop	Citra	50 g	7 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Dereñ	3500 g	Secondary	14 day(s)