

## AIPA ze śliwką

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **435**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Grain	Pszoniczny	0.5 kg (14.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	14.3 %
Boil	Cascade	30 g	15 min	6 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Dry Hop	Mosaic	70 g	4 day(s)	10 %
Boil	Śliwka	1000 g	60 min	2 %