

## AIPA zestaw Browamator + wiedeń + orkisz

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **68**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Mal	5.2 kg (74.3%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (5.7%)	78 %	4
Grain	Carared	0.4 kg (5.7%)	75 %	39
Grain	Płatki orkiszowe	0.5 kg (7.1%)	80 %	4
Grain	Viking Vienna Malt	0.5 kg (7.1%)	79 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	50 g	60 min	14 %
Boil	Horizon	10 g	5 min	14 %
Boil	Cascade	30 g	5 min	6.7 %
Dry Hop	Cascade	120 g	7 day(s)	6.7 %
Dry Hop	Citra	60 g	7 day(s)	13.1 %