

# duża aipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **82.5C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **20 min** at **76C**
- Sparge using **35.3 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (91.3%)	79 %	6
Grain	Weyermann - Carared	0.75 kg (6.8%)	75 %	45
Grain	Płatki owsiane	0.2 kg (1.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Amarillo	80 g	15 min	9.5 %
Whirlpool	amarillo	80 g	0 min	9.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis