

Gorzka Krew Diabła AIPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **81**
- SRM **15.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 4 kg (54.1%) | 80 % | 6.5 |
| Grain | Monachijski Strzegom | 1 kg (13.5%) | 79 % | 15 |
| Grain | Słód Aromatic | 0.2 kg (2.7%) | 75 % | 50 |
| Grain | Słód Bursztynowy Strzegom | 0.5 kg (6.8%) | 70 % | 70 |
| Grain | Słód Karmelowy Czerwony | 0.2 kg (2.7%) | 75 % | 60 |
| Grain | Słód Caramalt | 0.5 kg (6.8%) | 70 % | 30 |
| Grain | Słód RedX | 0.2 kg (2.7%) | 80 % | 30 |
| Grain | Słód Pale Crystal | 0.3 kg (4.1%) | 72.8 % | 80 |
| Grain | Cara Ruby Castle | 0.5 kg (6.8%) | 72 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 11.4 % |
| Boil | Mosaic | 10 g | 40 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 30 min | 13.5 % |

| | | | | |
|---------------------|--------------|------|-----------|--------|
| Aroma (end of boil) | Jarrylo | 10 g | 20 min | 15 % |
| Aroma (end of boil) | ADHA 529 USA | 10 g | 20 min | 10.6 % |
| Aroma (end of boil) | Mosaic | 10 g | 15 min | 12 % |
| Aroma (end of boil) | ADHA 529 USA | 20 g | 15 min | 10.6 % |
| Aroma (end of boil) | Jarrylo | 10 g | 15 min | 15 % |
| Aroma (end of boil) | ADHA 529 USA | 25 g | 10 min | 10.6 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Jarrylo | 10 g | 10 min | 15 % |
| Dry Hop | Citra | 15 g | 14 day(s) | 13.5 % |
| Dry Hop | Mosaic | 20 g | 14 day(s) | 12 % |
| Dry Hop | Amarillo | 10 g | 14 day(s) | 9.5 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 13.5 % |
| Dry Hop | Mosaic | 20 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 10 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|---------|
| Fining | Mech Irlandzki | 10 g | Boil | 15 min |
| Water Agent | Gips Piwowarski | 15 g | Mash | 110 min |