

Grom z raju (AIPA) za 2zł

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Keep mash **60 min** at **100C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (66.7%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (33.3%) | 79 % | 21 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 20 g | 55 min | 13.3 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 13.3 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 13 % |

Yeasts

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