

Grom z raju (AIPA)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **97**
- SRM **7.4**
- 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 **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **77C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (42.9%)	80 %	6
Grain	Strzegom Wiedeński	0.65 kg (18.6%)	79 %	10
Grain	Strzegom Monachijski typ II	0.8 kg (22.9%)	79 %	21
Grain	Strzegom Pilzneński	0.55 kg (15.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	14.3 %
Boil	Equinox	10 g	60 min	13.1 %
Boil	Chinook	4 g	60 min	11.3 %
Boil	Admiral	10.5 g	20 min	14.3 %
Boil	Equinox	9 g	20 min	13.1 %
Boil	Sybilla	15 g	20 min	3.5 %
Aroma (end of boil)	Sybilla	20 g	1 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis