

Pszeniczna AIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting Pilzneński 3,5EBC	3 kg (47.6%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (31.7%)	82 %	5
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	25
Grain	Bestmalz Carmel Pils	0.3 kg (4.8%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	25 g	60 min	13 %
Boil	Chinook PL	25 g	15 min	13 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Centennial	25 g	5 min	10.5 %
Boil	Citra	25 g	0 min	12.9 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Citra	75 g	5 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	---
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