

# Random Ajpiej

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 3 kg (75%) | 81 %  | 4   |
| Grain | Pszeniczny | 1 kg (25%) | 85 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |