

AIPA z cytryną i cherbatą

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Pale Ale	3.5 kg (63.6%)	100 %	7
Grain	Viking Malt Pszeniczny	2 kg (36.4%)	80 %	6.5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Perle	30 g	5 min	7 %
Boil	Ahtanum	15 g	55 min	5 %
Boil	Cascade	15 g	55 min	6 %
Aroma (end of boil)	Ahtanum	15 g	70 min	5 %
Dry Hop	Ahtanum	30 g	3 day(s)	5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórka z cytryny 3szt.	36 g	Boil	60 min
Flavor	Sok z cytryny 1szt	0 g	Boil	60 min
Herb	Cherbara Erl Grey	100 g	Secondary	3 day(s)