

# AIPazdziernikowe

- Gravity **14.7 BLG**
- ABV ---
- IBU **90**
- SRM **13**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale            | 5 kg (83.3%)   | 80 %  | 8   |
| Grain | Monachijski                | 0.2 kg (3.3%)  | 80 %  | 16  |
| Grain | Caramel/Crystal Malt - 40L | 0.8 kg (13.3%) | 74 %  | 79  |

## Hops

| Use for    | Name       | Amount | Time     | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Simcoe     | 25 g   | 70 min   | 13.2 %     |
| First Wort | Centennial | 25 g   | 70 min   | 8.5 %      |
| Boil       | Centennial | 10 g   | 30 min   | 8.5 %      |
| Boil       | Simcoe     | 10 g   | 25 min   | 13.2 %     |
| Boil       | Centennial | 10 g   | 20 min   | 8.5 %      |
| Boil       | Simcoe     | 10 g   | 15 min   | 13.2 %     |
| Boil       | Centennial | 10 g   | 10 min   | 8.5 %      |
| Boil       | Simcoe     | 10 g   | 5 min    | 13.2 %     |
| Boil       | Simcoe     | 10 g   | 1 min    | 13.2 %     |
| Dry Hop    | Centennial | 30 g   | 4 day(s) | 8.5 %      |
| Dry Hop    | Simcoe     | 35 g   | 4 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | Mech irlandzki | 4 g    | Boil    | 15 min |
| Water Agent | Gips           | 4 g    | Mash    | ---    |