

# Aj PI wo Ej

- Gravity **14.6 BLG**
- ABV ---
- IBU **77**
- SRM **14.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **15 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.77 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Belgian Pale Ale	3.5 kg (50%)	80 %	8
Grain	Słód Belgian Monachijski	1.5 kg (21.4%)	80 %	15
Grain	RedX	0.8 kg (11.4%)	79 %	30
Grain	Karmelowy Czerwony	0.3 kg (4.3%)	75 %	59
Grain	Pale Crystal	0.2 kg (2.9%)	72.8 %	90
Grain	Słód Aromatic	0.2 kg (2.9%)	75 %	50
Grain	CaraRed Weyermann	0.5 kg (7.1%)	74 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	11.4 %
Boil	Lemon drop	10 g	30 min	4.6 %
Aroma (end of boil)	ADHA 529 Experimental	30 g	25 min	10.6 %
Aroma (end of boil)	Mosaic	20 g	20 min	12 %

Aroma (end of boil)	ADHA 529 Experimental	20 g	15 min	10.5 %
Aroma (end of boil)	Lemon drop	20 g	15 min	4.6 %
Aroma (end of boil)	Citra	10 g	10 min	13.5 %
Aroma (end of boil)	Mosaic	10 g	10 min	12 %
Aroma (end of boil)	ADHA 529	5 g	10 min	10.5 %
Dry Hop	Mosaic	10 g	7 day(s)	10 %
Dry Hop	Lemon drop	10 g	7 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jacks

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min
Water Agent	Gips Piwowarski	8 g	Mash	60 min