

Ajpka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 5.7 kg (95%) | 81 % | 4 |
| Grain | Pszeniczny | 0.3 kg (5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 25 g | 30 min | 6 % |
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Cascade | 30 g | 5 min | 6 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Safale |