

# Alianci I PA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	5 kg (92.6%)	79 %	4
Grain	Strzegom Karmel 150	0.4 kg (7.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Centennial	10 g	20 min	10.5 %
Boil	Pilgrim	10 g	20 min	11 %
Boil	Centennial	15 g	10 min	10.5 %
Boil	Pilgrim	15 g	10 min	11 %
Dry Hop	Centennial	35 g	7 day(s)	10.5 %
Dry Hop	Pilgrim	35 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Uwodnić Mech	0 g	Boil	60 min
Other	Chłodnica	0 g	Boil	15 min
Fining	Mech irlandzki	4 g	Boil	10 min