

## Brodaty aipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **77**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Monachijski	1 kg (33.3%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	11 %
Boil	Mosaic	30 g	10 min	10 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	1 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	Mangrove Jack's