

# EMIGRACYJNE AIPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **61**
- SRM **13.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **51 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **73C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (18.2%)	79 %	16
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (9.1%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Mosaic	15 g	0 min	10 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Mosaic	15 g	0 min	10 %
Dry Hop	Palisade	30 g	7 day(s)	7.5 %

## Yeasts

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