

# Gorzka Krew Diabła AIPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **81**
- SRM **15.2**
- 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 **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (54.1%)	80 %	6.5
Grain	Monachijski Strzegom	1 kg (13.5%)	79 %	15
Grain	Słód Aromatic	0.2 kg (2.7%)	75 %	50
Grain	Słód Bursztynowy Strzegom	0.5 kg (6.8%)	70 %	70
Grain	Słód Karmelowy Czerwony	0.2 kg (2.7%)	75 %	60
Grain	Słód Caramalt	0.5 kg (6.8%)	70 %	30
Grain	Słód RedX	0.2 kg (2.7%)	80 %	30
Grain	Słód Pale Crystal	0.3 kg (4.1%)	72.8 %	80
Grain	Cara Ruby Castle	0.5 kg (6.8%)	72 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	11.4 %
Boil	Mosaic	10 g	40 min	12 %
Aroma (end of boil)	Citra	10 g	30 min	13.5 %

Aroma (end of boil)	Jarrylo	10 g	20 min	15 %
Aroma (end of boil)	ADHA 529 USA	10 g	20 min	10.6 %
Aroma (end of boil)	Mosaic	10 g	15 min	12 %
Aroma (end of boil)	ADHA 529 USA	20 g	15 min	10.6 %
Aroma (end of boil)	Jarrylo	10 g	15 min	15 %
Aroma (end of boil)	ADHA 529 USA	25 g	10 min	10.6 %
Aroma (end of boil)	Mosaic	10 g	10 min	12 %
Aroma (end of boil)	Jarrylo	10 g	10 min	15 %
Dry Hop	Citra	15 g	14 day(s)	13.5 %
Dry Hop	Mosaic	20 g	14 day(s)	12 %
Dry Hop	Amarillo	10 g	14 day(s)	9.5 %
Dry Hop	Citra	15 g	7 day(s)	13.5 %
Dry Hop	Mosaic	20 g	7 day(s)	12 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min
Water Agent	Gips Piwowarski	15 g	Mash	110 min