

# Halloween AIPA v2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **74**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **73C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - BARKE Pilszneński	2.5 kg (92.3%)	--- %	4
Grain	Weyermann - Caraaroma	0.06 kg (2.2%)	78 %	400
Grain	Weyermann - Abbey Klasztorny	0.075 kg (2.8%)	75 %	45
Grain	Żytni	0.075 kg (2.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Citra	15 g	30 min	12 %
Aroma (end of boil)	Cascade	15 g	5 min	6 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Citra	15 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	11.5 g	---