

# lekka, jasna AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **51**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (53%)	85 %	7
Grain	Pilzński	0.5 kg (7.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.6%)	85 %	4
Grain	Monachijski	1.6 kg (24.2%)	80 %	16
Grain	Biscuit Malt	0.5 kg (7.6%)	79 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	25 g	60 min	14.3 %
Boil	Centennial	20 g	30 min	9.7 %
Boil	Citra	15 g	20 min	13.3 %
Boil	Lublin (Lubelski)	10 g	5 min	3.8 %
Dry Hop	Citra	10 g	8 day(s)	13.3 %
Dry Hop	Lublin (Lubelski)	30 g	8 day(s)	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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