

# Prawie Mistrzowska AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **74**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **53 C**, Time **13 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **13 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                 | 5.9 kg (80.3%)  | 81 %  | 4   |
| Grain | Pszeniczny                 | 0.75 kg (10.2%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.8%)   | 79 %  | 16  |
| Grain | Cara Gold Castlemalting    | 0.2 kg (2.7%)   | 78 %  | 120 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Magnum                 | 35 g   | 60 min   | 13.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 15 min   | 15.5 %     |
| Boil    | Centennial             | 30 g   | 10 min   | 10.5 %     |
| Boil    | Simcoe                 | 30 g   | 5 min    | 13.2 %     |
| Boil    | Citra                  | 30 g   | 1 min    | 12 %       |
| Dry Hop | Centennial             | 60 g   | 3 day(s) | 10.5 %     |

|         |          |      |          |        |
|---------|----------|------|----------|--------|
| Dry Hop | Amarillo | 60 g | 3 day(s) | 9.5 %  |
| Dry Hop | Simcoe   | 60 g | 3 day(s) | 13.2 % |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |