

# Trasher aipa

- Gravity **15.2 BLG**
- ABV ---
- IBU **62**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (72.5%)	80 %	8
Grain	Strzegom Wiedeński	0.8 kg (11.6%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.2%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (4.3%)	78 %	4
Grain	Fawcett - Crystal	0.2 kg (2.9%)	70 %	160
Grain	Special B Malt	0.1 kg (1.4%)	65.2 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	30 g	60 min	10.6 %
Boil	Mosaic	25 g	60 min	11.8 %
Boil	Motueka	20 g	10 min	7.8 %
Boil	Lublin (Lubelski)	20 g	10 min	3.6 %
Dry Hop	Motueka	20 g	5 day(s)	7.8 %
Dry Hop	Lublin (Lubelski)	15 g	5 day(s)	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	---
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