

# wytrawnAIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (38.5%)	80 %	5
Grain	Viking Pilsner malt	2.5 kg (38.5%)	82 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Citra	30 g	5 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
Rehydratacja suchych drożdży w przegotowanej wodzie schłodzonej do 30 stopni na około 15 minut				

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

### Notes

- Zakładany poziom CO2 - 2,0  
*Jun 12, 2018, 11:41 AM*