

2. AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **50**
- SRM **10.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (87.7%)	80 %	7
Grain	Strzegom Wiedeński	0.3 kg (5.3%)	79 %	10
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4
Grain	Caraaroma	0.1 kg (1.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.5 %
Boil	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Cascade	30 g	7 min	6 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %
Dry Hop	Cascade	20 g	7 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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