

# AIPA 1

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **78**
- SRM **12.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.5 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (21.3%)	80 %	5
Grain	Strzegom Pszeniczny	0.33 kg (7%)	81 %	6
Grain	Strzegom Monachijski typ I	0.33 kg (7%)	79 %	16
Grain	Strzegom Karmel 150	0.33 kg (7%)	75 %	150
Grain	Strzegom Karmel 30	0.16 kg (3.4%)	75 %	30
Liquid Extract	Bruntal Pale Ale	2.55 kg (54.3%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	33 g	60 min	15 %
Boil	Citra	25 g	20 min	14.2 %
Boil	Cascade	25 g	7 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	suszona skórka pomarańczy	30 g	Boil	15 min