

AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **99**
- SRM **6.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (13.8%) | 85 % | 4 |
| Grain | Cara Gold | 0.25 kg (3.4%) | 75 % | 120 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.8%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Magnum | 50 g | 60 min | 13.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 30 min | 15.5 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Simcoe | 20 g | 10 min | 13.2 % |
| Aroma (end of boil) | Ahtanum | 20 g | 5 min | 5 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 13.2 % |
| Dry Hop | Ahtanum | 30 g | 2 day(s) | 5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 2 day(s) | 15.5 % |

Yeasts

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

Notes

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