

AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (6.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (6.7%) | 85 % | 3 |
| Grain | Abbey Castle | 0.2 kg (3.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Iunga | 30 g | 30 min | 11 % |
| Aroma (end of boil) | Apollo | 50 g | 5 min | 17 % |
| Whirlpool | Eureka! | 50 g | 0 min | 18 % |
| Dry Hop | Eureka! | 50 g | 2 day(s) | 18 % |
| Dry Hop | Apollo | 50 g | 2 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|----------|--------|
| Water Agent | NaCl | 4 g | Mash | 80 min |
| Fining | whirfloc | 4 g | Boil | 5 min |
| Other | E300 | 3 g | Bottling | --- |