

AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **49**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (52.6%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (29.2%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (7.3%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.375 kg (10.9%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Whirlpool | Warrior | 15 g | 15 min | 15.5 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |