

AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (73.5%) | 80 % | 4 |
| Grain | Chevalier Heritage | 1 kg (14.7%) | 80 % | 6 |
| Grain | Oats, Flaked | 0.5 kg (7.4%) | 80 % | 2 |
| Grain | Weyermann - Carapils | 0.3 kg (4.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | El Dorado | 15 g | 60 min | 14.2 % |
| Boil | El Dorado | 25 g | 20 min | 14.2 % |
| Whirlpool | El Dorado | 50 g | 20 min | 14.2 % |
| Dry Hop | El Dorado | 110 g | 3 day(s) | 14.2 % |
| Dry Hop | Galaxy | 100 g | 3 day(s) | 16.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|---------|------------------|
| FM700 | Ale | Liquid | 1500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | CaSO4 | 5 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |
| Other | Płatki drożdżowe | 5 g | Boil | 10 min |