

AIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **62**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **6 %**
- Size with trub loss **33.9 liter(s)**
- Boil time **85 min**
- Evaporation rate **15 %/h**
- Boil size **45 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **20 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (81.9%)	79 %	4.5
Grain	Strzegom Monachijski typ I	1 kg (13.6%)	79 %	16
Grain	Strzegom Karmel 150	0.33 kg (4.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Magnum	25 g	60 min	13.5 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Cascade	10 g	5 min	6.9 %
Boil	Amarillo	5 g	5 min	9.5 %
Boil	Hallertau Blanc	18 g	5 min	11 %
Dry Hop	Cascade PL	20 g	8 day(s)	5.2 %
Dry Hop	Amarillo	20 g	8 day(s)	9.5 %

Yeasts

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