

AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **74**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (71.4%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (7.1%) | 61 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (7.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | lunga | 50 g | 60 min | 11.5 % |
| Whirlpool | Ahhhroma! | 50 g | 20 min | 16.7 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |
| Dry Hop | Chinook | 100 g | 3 day(s) | 13 % |
| Dry Hop | Ahhhroma! | 50 g | 3 day(s) | 16.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 200 ml | Omega |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Lactic Acid | 10 g | Mash | 60 min |
| Water Agent | CaCl ₂ | 5 g | Mash | 60 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |