

AIPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **87**
- SRM **10**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (71.2%)	79 %	6
Grain	Strzegom Pilzneński	0.6 kg (16.4%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (6.8%)	75 %	150
Grain	Strzegom Pszeniczny	0.2 kg (5.5%)	81 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	17 %
Boil	Summit	10 g	30 min	14 %
Boil	Palisade	10 g	30 min	7.5 %
Boil	Summit	10 g	15 min	14 %
Boil	Palisade	10 g	15 min	7.5 %
Aroma (end of boil)	Summit	10 g	0 min	14 %
Aroma (end of boil)	Palisade	10 g	0 min	7.5 %
Dry Hop	Summit	10 g	7 day(s)	14 %
Dry Hop	Palisade	10 g	7 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min