

AIPA No.6

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	77 %	5
Grain	Briess - Wheat Malt, White	1.5 kg (17.6%)	85 %	5
Grain	Słód owsiany Fawcett	1 kg (11.8%)	61 %	5
Grain	Płatki owsiane	1 kg (11.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	40 min	13 %
Boil	Simcoe	50 g	15 min	13.2 %
Whirlpool	Centennial	50 g	10 min	10.5 %
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Dry Hop	Simcoe	50 g	10 day(s)	13.2 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
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Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.1 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	3 g	Bottling	---