

AIPA "The Rock"

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **65**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 6 kg (92.3%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 50 g | 60 min | 13.2 % |
| Boil | Amarillo | 15 g | 15 min | 7.4 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6.9 % |
| Dry Hop | Amarillo | 10 g | 7 day(s) | 7.4 % |
| Dry Hop | Cascade | 10 g | 7 day(s) | 6.9 % |
| Dry Hop | Cascade | 15 g | 3 day(s) | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 11 g | Gozdawa |