

# AIPA twojbrowar

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type                        | Name                   | Amount         | Yield | EBC |
|-----------------------------|------------------------|----------------|-------|-----|
| Grain                       | Viking Pale Ale malt   | 4.8 kg (88.9%) | 80 %  | 5   |
| Grain                       | Strzegom Karmel<br>150 | 0.4 kg (7.4%)  | 75 %  | 150 |
| Grain                       | Aroma CastleMalting    | 0.2 kg (3.7%)  | 78 %  | 100 |
| Aroma BE - brak w programie |                        |                |       |     |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Bravo   | 20 g   | 60 min   | 15.5 %     |
| Boil    | Cascade | 40 g   | 10 min   | 6 %        |
| Boil    | Citra   | 20 g   | 5 min    | 12.9 %     |
| Dry Hop | Citra   | 40 g   | 5 day(s) | 12.9 %     |
| Dry Hop | Cascade | 40 g   | 5 day(s) | 6 %        |