

# AIPA v1

---

- Gravity **15.6 BLG**
- ABV ---
- IBU **69**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale     | 4.5 kg (66.2%) | 79 %  | 6   |
| Grain | Karmelowy Czerwony    | 0.6 kg (8.8%)  | 75 %  | 59  |
| Grain | Strzegom pszeniczny   | 1.5 kg (22.1%) | 81 %  | 6   |
| Grain | Weyermann - Carawheat | 0.2 kg (2.9%)  | 77 %  | 97  |

## Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Magnum szyszka | 25 g   | 60 min   | 9.7 %      |
| Boil    | Nugget         | 30 g   | 20 min   | 15.3 %     |
| Boil    | Motueka        | 30 g   | 10 min   | 7 %        |
| Boil    | Citra          | 30 g   | 10 min   | 12 %       |
| Boil    | Amarillo       | 30 g   | 10 min   | 9.5 %      |
| Dry Hop | Citra          | 20 g   | 3 day(s) | 12 %       |
| Dry Hop | Nugget         | 20 g   | 3 day(s) | 15.3 %     |
| Dry Hop | Amarillo       | 20 g   | 3 day(s) | 9.5 %      |
| Dry Hop | Motueka        | 20 g   | 3 day(s) | 7 %        |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Slant       | 200 ml        | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | mech irlandzki | 5 g           | Primary        | 5 day(s)    |