

AIPA1

- Gravity **16.6 BLG**
- ABV ---
- IBU **67**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (70.3%)	79 %	6
Grain	Weyermann - Carapils	1 kg (15.6%)	78 %	4
Grain	caramunich III	0.2 kg (3.1%)	75 %	150
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Grain	caramel munich II	0.2 kg (3.1%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Amarillo	15 g	20 min	8.9 %
Boil	Citra	15 g	20 min	12 %
Boil	Simcoe	20 g	2 min	11.4 %
Boil	Amarillo	20 g	2 min	8.9 %
Boil	Cascade	10 g	2 min	6 %
Boil	Citra	10 g	2 min	12 %
Dry Hop	Simcoe	20 g	6 day(s)	11.4 %

Dry Hop	Citra	35 g	6 day(s)	12 %
Dry Hop	Dr Rudi	15 g	6 day(s)	11.8 %
Dry Hop	Cascade	10 g	6 day(s)	6 %
Dry Hop	Amarillo	10 g	6 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale