

AIPA5

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **41**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.1%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (30.5%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.5%) | 75 % | 150 |
| Grain | Caramunich® typ I | 0.05 kg (0.8%) | 73 % | 80 |
| Grain | Płatki pszeniczne | 0.4 kg (6.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Warrior | 30 g | 40 min | 15.5 % |
| Aroma (end of boil) | Centennial | 20 g | 5 min | 10.5 % |
| Aroma (end of boil) | Rakau (NZ) | 10 g | 5 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | Chinook | 50 g | 2 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------|-----|-----|------|---------|
| Danstar BRY-97 | Ale | Dry | 11 g | danstar |
|----------------|-----|-----|------|---------|