

## Next AIPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **68**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pale Ale - Golden Promise  | 4.5 kg (72%)  | 80 %   | 7   |
| Grain | Weyermann pszeniczny jasny | 1 kg (16%)    | 80 %   | 6   |
| Grain | Bestmalz Carmel Pils       | 0.3 kg (4.8%) | 75 %   | 5   |
| Grain | Acid Malt (zakwaszający)   | 0.25 kg (4%)  | 58.7 % | 6   |
| Grain | Karmelowy Jasny            | 0.2 kg (3.2%) | 75 %   | 30  |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Simcoe   | 30 g   | 60 min   | 13.2 %     |
| Boil      | Amarillo | 30 g   | 20 min   | 9.5 %      |
| Boil      | Amarillo | 20 g   | 10 min   | 9.5 %      |
| Boil      | Citra    | 15 g   | 5 min    | 12 %       |
| Whirlpool | Simcoe   | 20 g   | 0 min    | 13.2 %     |
| Whirlpool | Citra    | 25 g   | 0 min    | 12 %       |
| Dry Hop   | Simcoe   | 50 g   | 2 day(s) | 13.2 %     |
| Dry Hop   | Citra    | 60 g   | 2 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g    | Boil    | 60 min |