

Pierwsza AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **9.3**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Caraaroma | 0.2 kg (3%) | 78 % | 400 |
| Grain | Pilzneński | 6 kg (89.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 25 g | 27 min | 12 % |
| Boil | Amarillo | 25 g | 27 min | 9.5 % |
| Boil | Citra | 20 g | 12 min | 12 % |
| Boil | Amarillo | 20 g | 12 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |