AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **69**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **44.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **44.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	11 kg *(95.7%)*	79 %	6
Grain	Strzegom Karmel 150	0.5 kg *(4.3%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	15.5 %
Aroma (end of boil)	Citra	50 g	20 min	13.5 %
Aroma (end of boil)	Cascade	50 g	10 min	6.4 %
Dry Hop	Citra	50 g	6 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	17 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	50 min