AIPA

- Gravity **15.7 BLG**
- ABV **---**
- IBU **60**
- SRM **7.3**
- 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 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg *(75%)*	80 %	7
Grain	Strzegom Wiedeński	1 kg *(16.7%)*	79 %	10
Grain	Pszeniczny	0.5 kg *(8.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Dry	11.5 g	---

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Korekta do następnej warki: wysładzać ilością wody do 24 litrów (22 l po chmieleniu 20). Chmiel dosypywać delikatnie w celu uniknięcia kipienia. Blg przed gotowaniem 13,2, po gotowaniu 13,7. blg na cichą 3,7 Butelkowanie 09.02.2017 110 g cukru, 17 litrów, 19 stopni.
  Jan 21, 2017, 2:32 PM