Session Hoppy AIPA - BartJan [10]

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **94**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **--- %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(46.2%)*	80 %	5
Grain	Słód pszeniczny Bestmalz	2 kg *(30.8%)*	82 %	5
Grain	Strzegom Wiedeński	1 kg *(15.4%)*	79 %	10
Grain	Bestmalz Carmel Pils	0.5 kg *(7.7%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	11.6 %
Boil	Simcoe	20 g	60 min	14.4 %
Boil	Simcoe	30 g	20 min	14.4 %
Boil	Amarillo	20 g	20 min	9.5 %
Dry Hop	Amarillo	80 g	4 day(s)	9.5 %
Dry Hop	Simcoe	50 g	4 day(s)	14.4 %
Dry Hop	Idaho 7	50 g	4 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

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