PAIPA

- Gravity **13.8 BLG**
- ABV **---**
- IBU **45**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(71.4%)*	79 %	6
Grain	Viking melanoidynowy	0.5 kg *(7.1%)*	75 %	40
Grain	Słód pszeniczny Bestmalz	0.5 kg *(7.1%)*	82 %	5
Grain	Carahell	0.5 kg *(7.1%)*	77 %	26
Grain	Castlemalting - Cara Clair	0.5 kg *(7.1%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	55 min	11 %
Whirlpool	lunga	50 g	4 min	11 %
Dry Hop	citra	100 g	4 day(s)	6 %

Yeasts

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

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