AIPA 12

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **68**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	6 kg *(81.1%)*	81 %	6
Grain	Weyermann - Pszeniczny	1 kg *(13.5%)*	80 %	5
Grain	Weyermann - Carapils	0.4 kg *(5.4%)*	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	25 g	15 min	12.5 %
Boil	Idaho 7 (USA)	30 g	15 min	12.1 %
Boil	Falconer's Flight (USA)	30 g	15 min	10.3 %
Whirlpool	Citra (USA)	25 g	20 min	12.5 %
Whirlpool	Idaho 7 (USA)	30 g	20 min	12.1 %
Whirlpool	Falconer's Flight (USA)	30 g	20 min	10.3 %
Dry Hop	Citra (USA)	40 g	4 day(s)	12.5 %
Dry Hop	Idaho 7 (USA)	30 g	4 day(s)	12.1 %
Chmiel na zimno 2 dni w temperaturze ok. 20*C,dwa dni CC				

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

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	300 ml	White Labs
GĘSTWA 48H LUŻNA FERMENTACJA W 24°C- 15 PSI				

Notes

- Woda RO modyfikowana do wartości w PPM
  Ca-75
  Mg-5
  Na-10
  Cl-50
  S04-150
  HCO3-0
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