AIPA twojbrowar

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg *(88.9%)*	80 %	5
Grain	Strzegom Karmel 150	0.4 kg *(7.4%)*	75 %	150
Grain	Aroma CastleMalting	0.2 kg *(3.7%)*	78 %	100
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Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	15.5 %
Boil	Cascade	40 g	10 min	6 %
Boil	Citra	20 g	5 min	12.9 %
Dry Hop	Citra	40 g	5 day(s)	12.9 %
Dry Hop	Cascade	40 g	5 day(s)	6 %

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