# AIPA 2018 v2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **64**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 1.5 kg *(26.5%)* | 80 % | 5 |
| Grain | Strzegom Pilzneński | 3.5 kg *(61.9%)* | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg *(8.8%)* | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.15 kg *(2.7%)* | 70 % | 299 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnum | 40 g | 60 min | 13.5 % |
| Boil | Amarillo | 5 g | 20 min | 9.5 % |
| Boil | Simcoe | 10 g | 20 min | 13.2 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Simcoe | 5 g | 10 min | 13.2 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Dry Hop | Amarillo | 5 g | 4 day(s) | 9.5 % |
| Dry Hop | Cascade | 15 g | 4 day(s) | 4.5 % |
| Dry Hop | Simcoe | 5 g | 4 day(s) | 13.2 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

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

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | Mech irlandzki | 3 g | Boil | 15 min |