AIPA na WKPD 2024

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.2 kg *(93.3%)*	82 %	4
Grain	Weyermann - Carapils	0.3 kg *(6.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	14.4 %
Aroma (end of boil)	Simcoe	25 g	5 min	14.4 %
Dry Hop	Cryo Citra	25 g	3 day(s)	26 %
Dry Hop	Cryo Simcoe	25 g	3 day(s)	26 %
Dry Hop	Cryo Idaho 7	25 g	3 day(s)	26 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Woda RO:kran 1:1
  zacieranie 19L -> 2 ml kwas mlekowy, 2gr gips
  wysładzanie 6L -> 1.8 ml kwas mlekowy
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.