AIPA - HolyShit

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **59.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **42 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **59.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg *(71.4%)*	80 %	4
Grain	Strzegom Monachijski typ I	3 kg *(21.4%)*	79 %	16
Grain	Żytni	1 kg *(7.1%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Centennial	50 g	30 min	10.5 %
Boil	Chinook	50 g	20 min	13 %
Whirlpool	Galaxy	100 g	0 min	15 %
Whirlpool	Talus	100 g	0 min	1 %
Whirlpool	Strata	100 g	0 min	13.6 %
Dry Hop	Galaxy	150 g	7 day(s)	15 %
Dry Hop	Strata	150 g	7 day(s)	13.6 %
Dry Hop	Talus	150 g	7 day(s)	1 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis