AIPA 2018

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malteurop	6 kg *(75%)*	81 %	7
Grain	Pszeniczny Malteurop	1 kg *(12.5%)*	85 %	4
Grain	Monachijski I Weyermann	0.5 kg *(6.3%)*	80 %	13
Grain	Pilzneński Malteurop	0.5 kg *(6.3%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	50 g	45 min	10 %
Boil	Citra	20 g	15 min	13.3 %
Boil	Amarillo	20 g	15 min	7.9 %
Boil	Simcoe	20 g	15 min	11.5 %
Aroma (end of boil)	Citra	40 g	0 min	13.3 %
Aroma (end of boil)	Amarillo	40 g	0 min	7.9 %
Aroma (end of boil)	Simcoe	40 g	0 min	11.5 %
Dry Hop	Citra	40 g	4 day(s)	13.3 %
Dry Hop	Amarillo	40 g	4 day(s)	7.9 %

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

Dry Hop	Simcoe	40 g	4 day(s)	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mecz irlandzki	5 g	Boil	10 min