Alepiwo.pl - AIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **38**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.555 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg *(76.3%)*	81 %	4
Grain	Monachijski	0.6 kg *(10.2%)*	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg *(3.4%)*	73 %	120
Grain	Viking Pale Ale malt	0.6 kg *(10.2%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Cascade	25 g	20 min	6 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Citra	25 g	5 day(s)	12 %

Yeasts

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

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