

AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **61**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (73.5%)	80 %	4
Grain	Chevalier Heritage	1 kg (14.7%)	80 %	6
Grain	Oats, Flaked	0.5 kg (7.4%)	80 %	2
Grain	Weyermann - Carapils	0.3 kg (4.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	15 g	60 min	14.2 %
Boil	El Dorado	25 g	20 min	14.2 %
Whirlpool	El Dorado	50 g	20 min	14.2 %
Dry Hop	El Dorado	110 g	3 day(s)	14.2 %
Dry Hop	Galaxy	100 g	3 day(s)	16.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM700	Ale	Liquid	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO ₄	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Other	Płatki drożdżowe	5 g	Boil	10 min