10 aipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

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

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.7 kg *(57.4%)*	80 %	16
Grain	Pilzneński	1 kg *(21.3%)*	81 %	4
Grain	Strzegom Karmel 30	0.5 kg *(10.6%)*	75 %	30
Grain	Pszeniczny	0.5 kg *(10.6%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	platki owsiane	100 g	Mash	30 min

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