

#20 AIPA

- Gravity **16.8 BLG**
- ABV ---
- IBU **79**
- SRM **10**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (73%)	85 %	7
Grain	Strzegom Wiedeński	1 kg (14.6%)	79 %	10
Grain	caramunich II	0.25 kg (3.6%)	73 %	120
Grain	Płatki pszeniczne	0.6 kg (8.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Summit	25 g	15 min	17 %
Boil	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %
Whirlpool	Chinook	20 g	30 min	13 %
Whirlpool	Summit	25 g	30 min	17 %
Dry Hop	Summit	50 g	4 day(s)	17 %
Dry Hop	Chinook	50 g	4 day(s)	13 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	4 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	Fermentum Mobile