

#8 AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (89.9%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.26 kg (4.7%)	80 %	4
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.6 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Citra	20 g	1 min	12 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Dry Hop	Simcoe	40 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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