

AIPA#1

- Gravity **15.4 BLG**
- ABV ---
- IBU **45**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (83.3%)	79 %	6
Grain	Carahell	0.4 kg (7.4%)	77 %	26
Grain	Strzegom pszeniczny	0.5 kg (9.3%)	--- %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	15 g	75 min	13.2 %
First Wort	Simcoe	15 g	75 min	13.2 %
Whirlpool	Simcoe	25 g	45 min	13.2 %
Whirlpool	Citra	25 g	45 min	13.5 %
Whirlpool	Cascade	40 g	45 min	8.3 %
Dry Hop	Citra	20 g	0 day(s)	12 %
Dry Hop	Simcoe	30 g	0 day(s)	13.2 %
Dry Hop	Cascade	20 g	0 day(s)	8.3 %

Yeasts

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