

AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **83**
- SRM **10.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (30.8%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | El Dorado | 40 g | 60 min | 15 % |
| Boil | Azacca | 10 g | 30 min | 14 % |
| Boil | Azacca | 15 g | 10 min | 14 % |
| Boil | Centennial | 10 g | 30 min | 10.5 % |
| Boil | Centennial | 15 g | 10 min | 10.5 % |
| Dry Hop | Mosaic | 25 g | 7 day(s) | 15 % |
| Dry Hop | Azacca | 25 g | 7 day(s) | 14 % |
| Dry Hop | El Dorado | 10 g | 7 day(s) | 15 % |
| Dry Hop | Centennial | 25 g | 7 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------|-----|--------|---------|---------|
| BF&SAy | Ale | Liquid | 1000 ml | Gozdawa |
|--------|-----|--------|---------|---------|