

AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **69**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **44.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **44.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 11 kg (95.7%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 50 min | 15.5 % |
| Aroma (end of boil) | Citra | 50 g | 20 min | 13.5 % |
| Aroma (end of boil) | Cascade | 50 g | 10 min | 6.4 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 17 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 50 min |