

AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **60**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (77.8%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	79 %	16
Grain	Karmelowy Czerwony	1 kg (11.1%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min