

AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg (90.3%)	85 %	7
Grain	Pszeniczny	0.6 kg (8.3%)	85 %	4
Grain	Weyermann - Carapils	0.1 kg (1.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	10 %
Boil	Amarillo	30 g	50 min	9.5 %
Boil	Simcoe	30 g	15 min	13.2 %
Boil	Citra	30 g	10 min	12 %
Boil	Enigma (AUS)	30 g	0 min	17.2 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis