

AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **56**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (64.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (13%) | 85 % | 4 |
| Grain | Monachijski | 1.5 kg (19.5%) | 80 % | 16 |
| Grain | Cara Gold | 0.2 kg (2.6%) | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Simcoe | 35 g | 60 min | 13.2 % |
| Boil | Citra | 17 g | 15 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 17 g | 10 min | 12.4 % |
| Boil | Simcoe | 25 g | 5 min | 13.2 % |
| Boil | Citra | 25 g | 1 min | 12 % |
| Dry Hop | Cascade | 25 g | 4 day(s) | 6 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Other | mech | 7 g | Boil | 15 min |