

AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **53 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny | 0.6 kg (9.5%) | 81 % | 6 |
| Grain | Cara Gold | 0.2 kg (3.2%) | 75 % | 120 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.9%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 3 kg (47.6%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (31.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Centennial | 20 g | 15 min | 10.5 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |
| Dry Hop | Centennial | 30 g | 2 day(s) | 10.5 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 13.2 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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