

AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | PALE ALE Wayermann 5,5-7,5 EBC 5kg | 5 kg (61.7%) | 80 % | 7 |
| Grain | PILZNEŃSKI Castle Malting 2,5-3,5 EBC 1kg | 3 kg (37%) | 80 % | 3 |
| Grain | CZEKOLADOWY JASNY Strzegom 400 EBC 1kg | 0.1 kg (1.2%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Mosaic USA 30g | 30 g | 60 min | 13.4 % |
| Boil | Citra USA 30g | 30 g | 5 min | 12.8 % |

Yeasts

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