

AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **57**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **75C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (82.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.3%) | 79 % | 13.5 |
| Grain | Briess - Carapils Malt | 0.3 kg (5%) | 74 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (4.1%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Amarillo | 25 g | 30 min | 9.2 % |
| Boil | Amarillo | 25 g | 15 min | 9.2 % |
| Boil | Cascade | 20 g | 1 min | 6.9 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |