

AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **70 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **50 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (36%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (36%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (9%) | 85 % | 4 |
| Grain | Cara Gold | 0.25 kg (4.5%) | 75 % | 120 |
| Grain | Płatki owsiane | 0.4 kg (7.2%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (7.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 20 min | 13 % |
| Boil | Chinook | 30 g | 5 min | 13 % |
| Whirlpool | Citra | 50 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|---------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 1000 ml | White Labs |
| starter 24 h (bez mieszadła) | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g | Mash | 50 min |
| Water Agent | kwask fosforowy | 3 g | Mash | 50 min |