

AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **8.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (67.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (25%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.3 kg (7.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | lunga | 10 g | 30 min | 11 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.2 % |
| Dry Hop | Cascade PL | 50 g | 2 day(s) | 5.2 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Centennial | 30 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g | Boil | 60 min |
| Fining | mech irlandzki | 5 g | Boil | 10 min |