

AIPA 5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.5 kg (80.9%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.8 kg (11.8%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (7.4%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 12.8 % |
| Boil | Mosaic | 40 g | 20 min | 10.4 % |
| Boil | Citra | 28 g | 7 min | 11.7 % |
| Whirlpool | Mosaic | 22 g | 30 min | 10.4 % |
| Whirlpool | Amarillo | 10 g | 30 min | 7 % |
| Whirlpool | Pacifica (NZ) | 10 g | 30 min | 5.4 % |
| Dry Hop | Cascade | 50 g | 4 day(s) | 5.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|--------|---------|--------|
| Water Agent | sól epton siarczan Mg | 4 g | Boil | 60 min |
| Flavor | hibiskus | 40 g | Boil | 10 min |
| Fining | whirlfloc tabletki | 1.2 g | Boil | 10 min |