

AIPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **120**
- SRM **13.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (74.1%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (14.8%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.5 kg (7.4%) | 81 % | 4 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.7%) | 68 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 12.8 % |
| Boil | Chinook | 20 g | 50 min | 12.8 % |
| Boil | Chinook | 20 g | 40 min | 12.8 % |
| Boil | Chinook | 20 g | 30 min | 12.8 % |
| Boil | Chinook | 10 g | 20 min | 12.8 % |
| Boil | Chinook | 10 g | 10 min | 12.8 % |
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 5 g | 50 min | 12 % |
| Boil | Citra | 5 g | 40 min | 12 % |
| Boil | Citra | 5 g | 30 min | 12 % |
| Boil | Citra | 5 g | 20 min | 12 % |
| Boil | Citra | 5 g | 10 min | 12 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | --- |