

AIPA

- Gravity **22 BLG**
- ABV ---
- IBU **76**
- SRM **13.4**
- 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 **47 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.1 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Karmel 150 | 0.2 kg (3.2%) | 75 % | 150 |
| Grain | Strzegom Pale Ale | 5.07 kg (80.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.01 kg (16.1%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|---------|----------|------------|
| Boil | Chinook | 30.4 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 20.27 g | 20 min | 13 % |
| Aroma (end of boil) | Amarillo | 20.27 g | 15 min | 9.5 % |
| Aroma (end of boil) | Cascade | 20.27 g | 10 min | 6 % |
| Dry Hop | Cascade | 30.4 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|---------|------------|
| Danstar - Nottingham | Ale | Dry | 11.15 g | Danstar |