

# AIPA Amber Color

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **62**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **69 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **80.2C**
- Add grains
- Keep mash **50 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.4 kg (81.2%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (7.5%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.5%)	79 %	16
Grain	Strzegom Karmel 300	0.25 kg (3.8%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	50 min	13.5 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Chinook	30 g	5 min	13 %
Dry Hop	Cascade	20 g	14 day(s)	6 %
Dry Hop	Chinook	20 g	14 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Za bardzo karmelowe, za mało chmielu na aromat.  
*Sep 26, 2018, 10:56 AM*