

AIPA v3

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (88.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.1%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.2 kg (3.2%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 13.5 % |
| Boil | Cascade | 20 g | 20 min | 4.5 % |
| Boil | Mosaic | 20 g | 20 min | 11.4 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Boil | Citra | 15 g | 5 min | 13.5 % |
| Boil | Cascade | 15 g | 5 min | 4.5 % |
| Boil | Mosaic | 15 g | 5 min | 11.4 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Dry Hop | Citra | 10 g | 4 day(s) | 13.5 % |
| Dry Hop | Cascade | 15 g | 4 day(s) | 4.5 % |
| Dry Hop | Mosaic | 15 g | 4 day(s) | 11.4 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 15 g | 4 day(s) | 13.2 % |
|---------|--------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 15 min |