

# AIPA w5 pierwsze piwo

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **61**
- SRM **6.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Karmelowy Jasny	1 kg (16.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	15 g	60 min	6.1 %
Boil	Simcoe	15 g	40 min	11.4 %
Aroma (end of boil)	Centennial	20 g	10 min	8.5 %
Aroma (end of boil)	citra	20 g	5 min	13.5 %
Dry Hop	Citra	50 g	6 day(s)	13.5 %
Dry Hop	Centennial	30 g	6 day(s)	10.5 %
Aroma (end of boil)	Citra	10 g	20 min	13.1 %
Boil	Simcoe	15 g	60 min	11.4 %

## Yeasts

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