

AIPA zestaw

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **6.5**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (76.3%)	81 %	4
Grain	Monachijski	0.6 kg (10.2%)	80 %	16
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.4 %
Boil	Cascade	25 g	20 min	7.1 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.3 %
Dry Hop	Cascade	25 g	5 day(s)	7.1 %
Dry Hop	Simcoe	25 g	5 day(s)	13.3 %

Yeasts

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