

Mason AIPA

- Gravity **16.3 BLG**
- ABV ---
- IBU **64**
- SRM **12.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (87.5%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.5 kg (6.3%) | 75 % | 150 |
| Grain | Strzegom Karmel Pszeniczny | 0.5 kg (6.3%) | 78 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 40 g | 60 min | 13.5 % |
| Boil | Centennial | 15 g | 30 min | 8.5 % |
| Aroma (end of boil) | Citra | 25 g | 15 min | 13.5 % |
| Whirlpool | Citra | 10 g | 0 min | 13.5 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 13.5 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 13.5 % |

Yeasts

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

Notes

- Brak
Nov 12, 2015, 1:18 PM