

#15 AIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **69**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (90.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (7.6%)	81 %	6
Grain	Strzegom Karmel 150	0.1 kg (1.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12.6 %
Boil	Amarillo	15 g	20 min	8.3 %
Whirlpool	Cascade	30 g	10 min	6.7 %
Whirlpool	Amarillo	15 g	10 min	8.3 %
Dry Hop	Amarillo	25 g	5 day(s)	8.5 %
Dry Hop	Cascade	60 g	5 day(s)	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min
Water Agent	Gips piwowarski	5 g	Mash	60 min