

2. AIPA - 35 IBU

- Gravity **14.6 BLG**
- ABV ---
- IBU **37**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt	5 kg (86.2%)	80 %	6
Grain	Carahell	0.2 kg (3.4%)	77 %	26
Grain	Monachijski	0.5 kg (8.6%)	80 %	16
Grain	Caramunich Malt	0.1 kg (1.7%)	75 %	110

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Aroma (end of boil)	Perle	20 g	15 min	7 %
Aroma (end of boil)	Ahtanum	25 g	10 min	5 %
Dry Hop	Ahtanum	25 g	7 day(s)	5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

Water Agent	gips piwowarski	6 g	Mash	60 min
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