

## #25 AIPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **66**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.1 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (56.9%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (16.3%)	80 %	4
Grain	Pszeniczny	1 kg (16.3%)	85 %	4
Grain	Zakwaszający Bestmaltz	0.15 kg (2.4%)	--- %	8
Grain	Płatki pszeniczne Brewferm	0.5 kg (8.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Aroma (end of boil)	Equinox	20 g	15 min	13.1 %
Aroma (end of boil)	Simcoe	40 g	15 min	11.4 %
Aroma (end of boil)	Equinox	30 g	5 min	13.1 %
Aroma (end of boil)	Simcoe	30 g	5 min	11.4 %
Whirlpool	Equinox	30 g	0 min	13.1 %
Whirlpool	Simcoe	30 g	0 min	11.4 %
Dry Hop	Equinox	100 g	5 day(s)	13.1 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips	5 g	Mash	---