

## AIPA #1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **9.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.1 kg (1.9%)	80 %	4.5
Grain	Viking Pale Ale malt (strzegom)	5 kg (92.6%)	80 %	6.5
Grain	Karmelowy 300EBC viking malt (strzegom)	0.3 kg (5.6%)	80 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (szyszka)	40 g	40 min	8.2 %
Aroma (end of boil)	Willamette	15 g	10 min	5.2 %
Aroma (end of boil)	Cascade	15 g	10 min	6.9 %
Whirlpool	Willamette	15 g	0 min	5.2 %
Whirlpool	Cascade	15 g	0 min	6.9 %
Dry Hop	Cascade	60 g	14 day(s)	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

### Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min