

# AIPA 1

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **67**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (32.8%)	80 %	4
Grain	Strzegom Pale Ale	3.15 kg (51.6%)	79 %	6
Grain	BESTMALZ Caramel Munich I	0.25 kg (4.1%)	80.5 %	90
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.3%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	10 g	60 min	14.4 %
Boil	Zeus	15 g	30 min	14.4 %
Boil	Chinook	15 g	30 min	12.8 %
Boil	Summit	15 g	30 min	18 %
Boil	Chinook	10 g	5 min	12.8 %
Boil	Summit	10 g	5 min	18 %
Dry Hop	Chinook	75 g	3 day(s)	12.8 %
Dry Hop	Summit	25 g	3 day(s)	18 %
Dry Hop	Zeus	25 g	3 day(s)	14.4 %

## Yeasts

Recipe has been printed via **BREWNES.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>
Safale US-05	Ale	Dry	10 g	Fermentis