

AIPA #1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **6.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (80.6%) | 80 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (16.1%) | 75 % | 20 |
| Grain | Weyermann - Caraamber | 0.2 kg (3.2%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Centennial | 10 g | 30 min | 10.5 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Cascade | 10 g | 5 min | 6 % |

| | | | | |
|---------------------|------------|------|----------|--------|
| Boil | Centennial | 10 g | 5 min | 10.5 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 10.5 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |
| Dry Hop | Centennial | 20 g | 5 day(s) | 10.5 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |

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 | 15 min |