

AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **83**
- SRM **10.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (30.8%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	40 g	60 min	15 %
Boil	Azacca	10 g	30 min	14 %
Boil	Azacca	15 g	10 min	14 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Centennial	15 g	10 min	10.5 %
Dry Hop	Mosaic	25 g	7 day(s)	15 %
Dry Hop	Azacca	25 g	7 day(s)	14 %
Dry Hop	El Dorado	10 g	7 day(s)	15 %
Dry Hop	Centennial	25 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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BF&SAy	Ale	Liquid	1000 ml	Gozdawa
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