

AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **99**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Pszeniczny	1 kg (13.8%)	85 %	4
Grain	Cara Gold	0.25 kg (3.4%)	75 %	120
Grain	Strzegom Monachijski typ I	1 kg (13.8%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Ahtanum	20 g	5 min	5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %
Dry Hop	Ahtanum	30 g	2 day(s)	5 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	2 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

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