

AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.5 kg (90.3%) | 85 % | 7 |
| Grain | Pszeniczny | 0.6 kg (8.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (1.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Marynka | 25 g | 50 min | 10 % |
| Boil | Amarillo | 30 g | 50 min | 9.5 % |
| Boil | Simcoe | 30 g | 15 min | 13.2 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Enigma (AUS) | 30 g | 0 min | 17.2 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Equinox | 30 g | 3 day(s) | 13.1 % |

Yeasts

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