AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg *(67.7%)*	80 %	5
Grain	Oats, Flaked	0.5 kg *(8.1%)*	80 %	2
Grain	Wheat, Flaked	0.5 kg *(8.1%)*	77 %	4
Grain	Słód pszeniczny Bestmalz	1 kg *(16.1%)*	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	30 min	8.8 %
Whirlpool	Mosaic	50 g	30 min	12 %
Dry Hop	Galaxy	50 g	3 day(s)	14.5 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM55 Zielone Wzgórze	Ale	Liquid	111111 ml	Fermentum Mobile