

AIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **49**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.65 kg (92.6%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (4.9%) | 79 % | 22 |
| Grain | Pszeniczny | 0.15 kg (2.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 12 % |
| Boil | Simcoe | 20 g | 20 min | 11.5 % |
| Boil | Amarillo | 10 g | 10 min | 8.9 % |
| Boil | Amarillo | 10 g | 5 min | 8.9 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 8.9 % |

Yeasts

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