

AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **63**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **120 liter(s)**
- Trub loss **5 %**
- Size with trub loss **126 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **151.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **90 liter(s)**
- Total mash volume **120 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **90 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **91.8 liter(s)** of **76C** water or to achieve **151.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Strzegom pszeniczny | 5 kg (15.6%) | 81 % | 6 |
| Grain | Strzegom Karmel 300 | 5 kg (15.6%) | 75 % | 30 |
| Grain | Viking Pale Ale Malt | 20 kg (62.5%) | 80 % | 5 |
| Adjunct | Płatki owsiane | 2 kg (6.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Citra | 150 g | 60 min | 12 % |
| Boil | Cascade | 150 g | 60 min | 6 % |
| Boil | Cascade | 50 g | 30 min | 6 % |
| Boil | Citra | 50 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 150 g | 2 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale | Dry | 69 g | Safale |