

AIPA #3

- Gravity **16.6 BLG**
- ABV ---
- IBU **79**
- SRM **9**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Weyermann pszeniczny jasny	0.5 kg (7.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Amarillo	30 g	30 min	8.8 %
Boil	Cascade	30 g	30 min	6.8 %
Boil	Amarillo	30 g	10 min	8.8 %
Boil	Cascade	30 g	10 min	6.8 %
Dry Hop	Citra	20 g	7 day(s)	13.5 %
Dry Hop	Amarillo	30 g	7 day(s)	8.8 %
Dry Hop	Cascade	30 g	7 day(s)	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	10 min