

AIPA

- Gravity **15.1 BLG**
- ABV ---
- IBU **29**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 2 kg (35.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (35.7%) | 79 % | 16 |
| Grain | Oats, Flaked | 1 kg (17.9%) | 80 % | 2 |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.9%) | 75 % | 35 |
| Grain | Acid Malt | 0.1 kg (1.8%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 8.2 % |
| Boil | Centennial | 20 g | 60 min | 8.5 % |
| Whirlpool | Amarillo | 20 g | 60 min | 82 % |
| Whirlpool | Centennial | 20 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Slant | 1000 ml | Fermentum Mobile |