

AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.4 kg (72.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (25.5%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (2.1%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil | Rakau (NZ) | 15 g | 45 min | 9.5 % |
| Boil | Chinook | 5 g | 15 min | 13 % |
| Boil | Simcoe | 5 g | 15 min | 13.2 % |
| Boil | Mosaic | 5 g | 15 min | 10 % |
| Whirlpool | Simcoe | 10 g | 0 min | 13.2 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |
| Whirlpool | Chinook | 10 g | 0 min | 13 % |
| Whirlpool | Falconer's Flight | 20 g | 0 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----------|
| US-05 | Ale | Dry | 11.5 g | Fermentis |
|-------|-----|-----|--------|-----------|