

AIPA#6_2021

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **81**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **75C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (63.5%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 2 kg (31.7%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 50 g | 70 min | 12 % |
| Boil | Marynka | 30 g | 40 min | 10 % |
| Aroma (end of boil) | Citra | 50 g | 1 min | 12 % |
| Dry Hop | Mosaic | 60 g | 7 day(s) | 10 % |
| Dry Hop | Ahtanum | 50 g | 7 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |