

aipa

- Gravity **15.9 BLG**
- ABV ---
- IBU **52**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (80.4%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.4 kg (7.1%)	80 %	6
Grain	Cara Gold Castlemalting	0.2 kg (3.6%)	78 %	120
Grain	Strzegom Monachijski typ I	0.5 kg (8.9%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	20 min	12 %
Boil	Simcoe	10 g	5 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Mosaic	20 g	0 min	10 %
Boil	Citra	10 g	0 min	12 %

Boil	Simcoe	20 g	0 min	13.2 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Calcium Chloride	5 g	Boil	60 min
Water Agent	gips	2 g	Mash	60 min