

AIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **58**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (65.8%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.6 kg (7.9%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.2%) | 79 % | 16 |
| Grain | Pszeniczny | 1 kg (13.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.5 % |
| Boil | Citra | 10 g | 60 min | 13.9 % |
| Boil | Citra | 40 g | 5 min | 12 % |
| Boil | Galaxy | 50 g | 5 min | 16.5 % |
| Boil | Vic Secret | 25 g | 5 min | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |