

AIPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **67**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.8 kg (67.6%) | 80 % | 7 |
| Grain | Caramel/Crystal Malt - 40L | 0.4 kg (5.6%) | 74 % | 150 |
| Grain | Aromatic Malt | 0.2 kg (2.8%) | 78 % | 51 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (23.9%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Bravo | 35 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Cascade | 25 g | 5 min | 6 % |
| Boil | Citra | 25 g | 3 min | 12 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 15 g | 4 day(s) | 6 % |
| Boil | Citra | 15 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 2 g | Fermentis |