

AIPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **62**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.2 kg (86.7%)	79 %	6
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4
Grain	Karmelowy Czerwony	0.4 kg (6.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	12.8 %
Boil	Amarillo	15 g	15 min	8.8 %
Aroma (end of boil)	Cascade	20 g	0 min	6.6 %
Dry Hop	Amarillo	15 g	5 day(s)	8.8 %
Dry Hop	Cascade	40 g	5 day(s)	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis