

AIPKA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **5.5**
- 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 **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 3 kg (48.4%) | 78 % | 6 |
| Grain | Pilznieński | 2.5 kg (40.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.1%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 40L | 0.2 kg (3.2%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Idaho 7 | 20 g | 30 min | 10 % |
| Boil | Azacca | 20 g | 10 min | 10 % |
| Boil | Idaho 7 | 10 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 0.75 ml | Fermentis |