

ALFIPA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **52**
- SRM **3**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **30 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Enigma (AUS)	30 g	15 min	17.2 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %