

Covidowa AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **63**
- SRM **9.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	16
Grain	Weyermann Caramunich 3	0.3 kg (5%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	9.5 %
Boil	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Cascade	30 g	1 min	6 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

Yeasts

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