

Improvizowane AIPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **47**
- SRM **8.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **66 C**, Time **60 min**
- Temp **76 C**, Time **5 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 **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5.2 kg (86.7%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.4 kg (6.7%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.4 kg (6.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Cascade | 40 g | 5 min | 6 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Whirlpool | Cascade | 20 g | 0 min | 6 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 9.5 % |

Yeasts

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