

# Leniowa AIPA\_20L

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **4.7**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayermann Pale Ale	2.5 kg (43.1%)	85 %	5
Grain	Wayermann Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3
Grain	Carahell	0.3 kg (5.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's	20 g	60 min	11.3 %
Boil	Falconer's	20 g	15 min	11.3 %
Boil	citra	15 g	15 min	12.3 %
Aroma (end of boil)	Falconer's	20 g	5 min	11.3 %
Aroma (end of boil)	Citra	15 g	5 min	12.3 %
Dry Hop	Falconer's	30 g	7 day(s)	11.3 %
Dry Hop	Citra	30 g	7 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.76 g	Fermentis