

PAIPA

- Gravity **17.5 BLG**
- ABV ---
- IBU **80**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (75.6%)	79 %	6
Grain	Viking melanoidynowy	0.75 kg (8.7%)	75 %	40
Grain	Słód pszeniczny Bestmalz	0.75 kg (8.7%)	82 %	5
Grain	Carahell	0.3 kg (3.5%)	77 %	26
Grain	Castlemalting - Cara Clair	0.3 kg (3.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	55 min	9.5 %
Boil	Citra	40 g	55 min	12 %
Boil	Cascade	40 g	55 min	6 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Citra	10 g	4 day(s)	12 %
Dry Hop	Cascade	10 g	4 day(s)	6 %

Yeasts

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