

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 |