

Pierwsza AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **9.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caraaroma	0.2 kg (3%)	78 %	400
Grain	Pilzneński	6 kg (89.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	27 min	12 %
Boil	Amarillo	25 g	27 min	9.5 %
Boil	Citra	20 g	12 min	12 %
Boil	Amarillo	20 g	12 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis