Aipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.5 kg *(7.1%)*	85 %	18
Grain	Strzegom Pale Ale	6 kg *(85.7%)*	79 %	7
Grain	Strzegom Wiedeński	0.5 kg *(7.1%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	35 g	60 min	17 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Summit	50 g	5 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.