

# #1 AIPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **53**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (68.3%)	75 %	4
Grain	Carahell	0.5 kg (6.8%)	75 %	26
Grain	Płatki owsiane	1.2 kg (16.4%)	75 %	3
Sugar	Sugar, Table (Sucrose)	0.62 kg (8.5%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Cascade	10 g	30 min	6 %
Boil	Citra	10 g	30 min	12 %
Boil	Cascade	20 g	10 min	6 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Citra	70 g	3 day(s)	12 %

## Yeasts

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