

23# AIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.65 kg (85.6%)	80 %	5
Grain	Monachijski Ciemny Steinbach	0.3 kg (4.5%)	100 %	30
Grain	Pszeniczny	0.15 kg (2.3%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (4.5%)	85 %	3
Grain	Płatki owsiane	0.2 kg (3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Slant	150 ml	danstar