

AIPA

- Gravity **15.3 BLG**
- ABV ---
- IBU **77**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.4 kg (71.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.3 kg (21.1%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 0.45 kg (7.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|--------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 50 g | 60 min | 12.5 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Chinook | 10 g | 20 min | 13 % |
| Boil | Chinook | 10 g | 5 min | 13 % |
| Boil | Citra | 10 g | 5 min | 12 % |

Yeasts

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