

AIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **35**
- SRM **8.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4.6 kg (66.2%) | 80.5 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.1 kg (15.8%) | 79 % | 16 |
| Grain | Aromatic Malt | 0.7 kg (10.1%) | 78 % | 51 |
| Grain | Bestmalz Red X | 0.15 kg (2.2%) | 79 % | 59 |
| Grain | melanoidynowy | 0.4 kg (5.8%) | 78 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Magnum (goryczkowy) DF | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | eureka (uniwersalny) | 30 g | 15 min | 18 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------------------|------|------|--------|
| Flavor | cytryna kandyzowana | 75 g | Boil | 15 min |
| Herb | trawa cytrynowa | 5 g | Boil | 15 min |