

AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **67 C**, Time **45 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (65.2%) | 80 % | 7 |
| Grain | Viking Pale Ale malt | 1 kg (21.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.6 kg (13%) | 79 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 14.4 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g | 2 min | 14.4 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 200 ml | --- |