

AIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **92**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pale Ale | 2 kg (38.5%) | 80 % | 5 |
| Grain | Monachijski typ II | 2 kg (38.5%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (19.2%) | 82 % | 4 |
| Grain | Cookie Viking Malt | 0.2 kg (3.8%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Citra | 20 g | 90 min | 13.3 % |
| Boil | Equinox | 20 g | 55 min | 16.1 % |
| Aroma (end of boil) | Citra | 50 g | 8 min | 13.3 % |
| Aroma (end of boil) | Amarillo | 50 g | 3 min | 9.5 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 13.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------------|--------|---------|--------|
| Fining | Whirlfloc T | 1 g | Boil | 5 min |
| Water Agent | Siarczan magnezu - Sól Epsom | 2 g | Mash | 70 min |
| Water Agent | Gips Piwowarski | 2 g | Mash | 70 min |