

AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **93**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **34.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (78.9%) | 79 % | 4.5 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.6 kg (7.9%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | Bravo | 30 g | 60 min | 15.5 % |
| Boil | Mosaic | 10 g | 60 min | 10 % |
| Boil | Magnum | 40 g | 60 min | 13.5 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Boil | Cascade | 20 g | 5 min | 6.9 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Boil | Hallertau Blanc | 10 g | 5 min | 11 % |
| Dry Hop | Cascade PL | 10 g | 8 day(s) | 5.2 % |
| Dry Hop | Amarillo | 20 g | 8 day(s) | 9.5 % |

Yeasts

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