

AIPA nowa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **67**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (60%)	80 %	5
Grain	Wayermann Wiedeński	1 kg (13.3%)	79 %	18
Grain	Weyermann Caramunich 3	0.5 kg (6.7%)	76 %	150
Grain	Pilzneński	1.5 kg (20%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	African Queen	20 g	60 min	14 %
Boil	Citra	15 g	15 min	12 %
Boil	Amarillo	15 g	15 min	9 %
Boil	Centennial	15 g	15 min	9.5 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Amarillo	20 g	30 min	9 %
Whirlpool	Centennial	20 g	30 min	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Centennial	20 g	3 day(s)	9.5 %
Dry Hop	Amarillo	20 g	3 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min