

# AIPA v1

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- Gravity **15.6 BLG**
- ABV ---
- IBU **69**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (66.2%)	79 %	6
Grain	Karmelowy Czerwony	0.6 kg (8.8%)	75 %	59
Grain	Strzegom pszeniczny	1.5 kg (22.1%)	81 %	6
Grain	Weyermann - Carawheat	0.2 kg (2.9%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum szyszka	25 g	60 min	9.7 %
Boil	Nugget	30 g	20 min	15.3 %
Boil	Motueka	30 g	10 min	7 %
Boil	Citra	30 g	10 min	12 %
Boil	Amarillo	30 g	10 min	9.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Nugget	20 g	3 day(s)	15.3 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Motueka	20 g	3 day(s)	7 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	200 ml	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	5 g	Primary	5 day(s)