

lekka, jasna AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **51**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (53%) | 85 % | 7 |
| Grain | Pilznieński | 0.5 kg (7.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (7.6%) | 85 % | 4 |
| Grain | Monachijski | 1.6 kg (24.2%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.5 kg (7.6%) | 79 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Tomahawk | 25 g | 60 min | 14.3 % |
| Boil | Centennial | 20 g | 30 min | 9.7 % |
| Boil | Citra | 15 g | 20 min | 13.3 % |
| Boil | Lublin (Lubelski) | 10 g | 5 min | 3.8 % |
| Dry Hop | Citra | 10 g | 8 day(s) | 13.3 % |
| Dry Hop | Lublin (Lubelski) | 30 g | 8 day(s) | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |
|----------------------|-----|-----|------|---------|