

Leniowa AIPA_20L

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Wayermann Pale Ale | 2.5 kg (43.1%) | 85 % | 5 |
| Grain | Wayermann Pilzneński | 2.5 kg (43.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.6%) | 85 % | 3 |
| Grain | Carahell | 0.3 kg (5.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Falconer's | 20 g | 60 min | 11.3 % |
| Boil | Falconer's | 20 g | 15 min | 11.3 % |
| Boil | citra | 15 g | 15 min | 12.3 % |
| Aroma (end of boil) | Falconer's | 20 g | 5 min | 11.3 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12.3 % |
| Dry Hop | Falconer's | 30 g | 7 day(s) | 11.3 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 11.76 g | Fermentis |