

## Next AIPA

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- Gravity **15.7 BLG**
- ABV ---
- IBU **80**
- SRM **6.1**
- 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 **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Golden Promise	4.5 kg (73.2%)	80 %	7
Grain	Weyermann pszeniczny jasny	1 kg (16.3%)	80 %	6
Grain	Bestmalz Carmel Pils	0.3 kg (4.9%)	75 %	5
Grain	Acid Malt (zakwaszający)	0.15 kg (2.4%)	58.7 %	6
Grain	Karmelowy Jasny	0.2 kg (3.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	55 min	13.2 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Amarillo	30 g	20 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Citra	10 g	5 min	12 %
Whirlpool	Simcoe	15 g	0 min	13.2 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	800 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Boil	60 min