

Old School AIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **66**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2 kg (50%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (25%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (25%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 50 g | 30 min | 10.5 % |
| Aroma (end of boil) | Cascade | 20 g | 3 min | 6 % |
| Whirlpool | Cascade | 30 g | 0 min | 6 % |
| Dry Hop | Centennial | 100 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------|-----|------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |
| Fining | whirflock | 1 g | Boil | 5 min |