

23# AIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **51**
- SRM **5.5**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.65 kg (85.6%) | 80 % | 5 |
| Grain | Monachijski Ciemny Steinbach | 0.3 kg (4.5%) | 100 % | 30 |
| Grain | Pszeniczny | 0.15 kg (2.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (4.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Danstar BRY-97 | Ale | Slant | 150 ml | danstar |