

AFIPA

- Gravity **16.2 BLG**
- ABV ---
- IBU **77**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.6 kg (75.4%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.9 kg (14.8%) | 79 % | 10 |
| Grain | Carahell | 0.4 kg (6.6%) | 77 % | 26 |
| Grain | Pszeniczny | 0.2 kg (3.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Chinook | 30 g | 20 min | 13 % |
| Aroma (end of boil) | Cascade | 60 g | 0 min | 6 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13 % |
| Dry Hop | Simcoe | 40 g | 4 day(s) | 13 % |
| Dry Hop | Amarillo | 10 g | 4 day(s) | 9.5 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |