

AIPA #1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **68 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (80.6%)	80 %	4
Grain	Caramel/Crystal Malt - 10L	1 kg (16.1%)	75 %	20
Grain	Weyermann - Caraamber	0.2 kg (3.2%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Cascade	10 g	10 min	6 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	5 min	6 %

Boil	Centennial	10 g	5 min	10.5 %
Boil	Citra	10 g	5 min	12 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min