

AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.1 kg (83.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.2%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (8.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Herkules | 20 g | 60 min | 20 % |
| Boil | Cascade | 20 g | 5 min | 6.5 % |
| Boil | Amarillo | 20 g | 4 min | 7.9 % |
| Boil | Simcoe | 20 g | 3 min | 12.9 % |
| Dry Hop | Cascade | 10 g | 5 day(s) | 6 % |
| Dry Hop | Amarillo | 10 g | 5 day(s) | 9.5 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| B5 American West | Ale | Dry | 10 g | Bulldog |