

AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **65**
- SRM **11**
- 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 **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Pszeniczny	0.55 kg (9.5%)	85 %	4
Grain	Carabelge	0.15 kg (2.6%)	80 %	30
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	20 min	13 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Whirlpool	Centennial	20 g	0 min	10.5 %
Dry Hop	Simcoe	50 g	6 day(s)	13.2 %
Dry Hop	Centennial	50 g	6 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Nagazowanie 2.3, na przyszłość 0.05 jęczmienia na kolor.
Feb 14, 2018, 7:48 AM