

AIPA 2018/11

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.2 liter(s)**

Steps

- Temp **40 C**, Time **0 min**
- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **43.1C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.3%)	80 %	4
Grain	Strzegom Pale Ale	2.6 kg (36.6%)	79 %	6
Grain	Pszeniczny	0.5 kg (7%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.1%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	10 %
Boil	Mosaic	30 g	30 min	10 %
Dry Hop	Citra	35 g	5 day(s)	12 %
Dry Hop	Simcoe	50 g	6 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	Fermentis
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