

AIPA 2019

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **63**
- SRM **11.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (37.5%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (12.5%) | 73 % | 120 |
| Grain | Pszeniczny | 1 kg (25%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 85 % | 3 |
| Sugar | Cukier trzcinowy | 0.5 kg (12.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | El Dorado | 20 g | 60 min | 15 % |
| Whirlpool | El Dorado | 30 g | 15 min | 15 % |
| Dry Hop | El Dorado | 50 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Danstar - Windsor Ale | Ale | Slant | 150 ml | Danstar |