

AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **12.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (56.1%)	75 %	5
Grain	Monachijski	0.7 kg (8.5%)	80 %	16
Grain	Pszeniczny	0.6 kg (7.3%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (2.4%)	78 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (18.3%)	80 %	4
Grain	Płatki owsiane	0.5 kg (6.1%)	85 %	3
Grain	Black (Patent) Malt	0.1 kg (1.2%)	55 %	1350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16 g	fermentis

Extras

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