

AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **53 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	0.6 kg (9.5%)	81 %	6
Grain	Cara Gold	0.2 kg (3.2%)	75 %	120
Grain	Strzegom Monachijski typ I	0.5 kg (7.9%)	79 %	16
Grain	Strzegom Pilzneński	3 kg (47.6%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (31.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Dry Hop	Centennial	30 g	2 day(s)	10.5 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---