

AIPA #24

- Gravity **13.8 BLG**
- ABV ---
- IBU **59**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.5 kg (85.3%)	79 %	6
Grain	Strzegom Pszeniczny	0.75 kg (9.8%)	81 %	6
Grain	Strzegom Karmel 30	0.37 kg (4.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15 %
Boil	Citra	10 g	60 min	13.5 %
Boil	Mosaic	15 g	15 min	12 %
Boil	Citra	15 g	15 min	13.5 %
Boil	Simcoe	15 g	15 min	11.4 %
Aroma (end of boil)	Mosaic	15 g	5 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	13.5 %
Aroma (end of boil)	Simcoe	15 g	5 min	11.4 %
Whirlpool	Mosaic	20 g	0 min	12 %
Whirlpool	Citra	20 g	0 min	13.5 %
Whirlpool	Simcoe	20 g	0 min	11.4 %

Dry Hop	Mosaic	20 g	7 day(s)	12 %
Dry Hop	Simcoe	20 g	7 day(s)	11.4 %
Dry Hop	Citra	20 g	7 day(s)	13.5 %
Dry Hop	Amarillo	20 g	7 day(s)	8 %
Dry Hop	Citra	15 g	3 day(s)	13.5 %
Dry Hop	Mosaic	15 g	3 day(s)	12 %