

AIPA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **101**
- SRM **11.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.5 kg (86.7%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (6.7%) | 80 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 55 min | 15.5 % |
| Boil | Cascade | 30 g | 55 min | 6 % |
| Boil | Citra | 50 g | 15 min | 12 % |
| Boil | Mosaic | 50 g | 15 min | 10 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------|-----|-----|------|-----------|
| Fermentis Safbrew BE-256 | Ale | Dry | 23 g | Fermentis |
|-----------------------------|-----|-----|------|-----------|